

weekend brunch menu

Appetiser

Seafood Charcuterie Selection Sashimi Platter

Soup

Soup of the Day

Main Course

FiSK Curry “ Catch of the Day”

With okra, eggplant & steamed white rice

Pan Seared Norwegian Salmon

With seasonal vegetables & teriyaki sauce

Hot Smoked Atlantic Wolffish

with buttered potatoes, grated eggs,
capers, pickled red onions & brown
butter

Dessert

Homemade Norwegian Waffles Sour Cream Mousse

upgrade options

OYSTERS & PRAWNS

Freshly Shucked Oysters \$ 7.00 / piece
Greenland Prawns \$ 7.50 / 100 grams

ON ICE

Seafood Platter \$ 30.00
Greenland prawns, sautéed blue mussels,
steamed Norwegian King Crab, seasonal
oysters

SIDES TO SHARE

Stir fried local vegetables	\$6.00
Seasonal vegetables	\$6.00
Cauliflower puree	\$6.00
Buttered potatoes	\$6.00
Mashed potatoes	\$6.00
Rice	\$3.00
Bread	\$3.00
Egg	\$1.00

\$68 per person Minimum 2 persons

