

Starters

Mussels

Mussels steamed in white wine, with carry, coconut milk and chili oil

-Mussels, sulphites **195,-**

Creamy fish soup

with fish, shellfish and vegetables

-Dairy prod., fish, shellfish, celery, sulphites **185,-**

Cured salmon

Light cured salmon, wasabi mayo, orange, pumpkin seeds and kimchi

-Fish, eggs, sulphites **195,-**

Salad

Salad from our city gardener, beluga lenses, pickled red kale, pickled yellow beets, goat cheese, sun flower seeds, fig, cherry tomatoes, and balsamico crema

-Dairy prod., Sulphite **175,-**

Starter of the day **195,-**

starter from our tasting menu



Restaurant Hav

Main courses

Clippfish from Sigurd Folland

N`duja gratinated clippfish, pea purée, carrot, bacon, pickled red onion, brown butter and potato purée

-Dairy prod., fish, sulphites **465,-**

Sirloin of Norwegian beef

Grilled red pepper, broccolini, pickled celery, pickled small onions, root chips, red wine sauce and sweet potato purée

-Dairy prod., celery, sulphites **465,-**

Mussels

Mussels steamed in white wine, with carry, coconut milk, chili oil and pommes bistro

-Mussels, sulphites **345,-**

Burger

Brioche bun from Fole Godt, salad, pickled red onions, whisky bacon jam, cheese, chipotle mayo, and pommes

-Dairy prod., wheat, eggs, sulphites **335,-**

Signatur menu À la Carte

Creamy fish soup

with fish, shellfish and vegetables

-Dairy prod., fish, shellfish, celery, sulphites **345,-**

Vegan

Cauliflower schnitzel, tahini dressing, kimchi and broccolini

-Wheat, sulphites **295,-**

Fish of the day **445,-**

fish from our tasting menu

Meat of the day **445,-**

meat from our tasting menu

5-courses tasting menu **900,-**

Wine pairing **700,-**

Exclusive wine pairing **900,-**

Alcohol free pairing **350,-**

Desserts

Local strawberries

Local strawberries with, chocolate crumble and vanilla ice cream

-Dairy prod., wheat, **175,-**

Mango- and white- chocolate mousse

Lemon curd, caramelized white chocolate, marinated sea buck thorn, raspberries from Valldal

-Dairy prod., wheat **175,-**

Fresh and cold

Sorbet of the day with fresh berries and oats

-Dairy prod., oats **165,-**

Local cheeses

"Kraftkar" from Tingvoll and other local cheeses with nut bread and marmalade from Valldal

-Dairy prod., wheat, eggs, almonds, pistachio, sulphites **185,-**

Dessert of the day **175,-**

dessert from our tasting menu

Local chocolate

konfekt fra Jentene på Tunet

35,- pr. stk