FJELLSKÁL’S SOUPS

1. FJELLSKÁL’S CREAMED FISH SOUP ⑧⑨
   SMALL 129,– LARGE 199,–

2. FJELLSKÁL’S CREAMED SHELLFISH SOUP
   SMALL 209,– LARGE 299,– ②③⑤⑥

   OUR SOUPS ARE SERVED WITH BREAD AND BUTTER. (GLUTEN FREE BREAD UPON REQUEST) ①②

SALADS

3. TUNA TATAKI SALAD WITH DIJON VINAIGRETTE AND POACHED EGG
   259,– ③⑥⑦

4. SALAD WITH HAND PEELED BIG NORWEGIAN SHRIMPS, CHERVIL OIL
   AND AVOCADO 249,– ②

5. SALAD WITH FRESH NORWEGIAN/ ATLANTIC LOBSTER, MANGO
   DRESSING, POMEGRANATE AND AVOCADO 399,– ②⑤

STARTERS/ SHARING PLATTERS

6. SYMPHONY OF CAVIAR 169,– ③⑥

   FOUR KINDS OF LOCAL CAVIAR, SERVED WITH TOASTED BREAD, SOUR CREAM AND FINELY
   CHOPPED RED ONION

7. PREMIUM SELECTION PURE ATLANTIC SALMON CAVIAR 95 G. 549,– ③⑦

   SERVED WITH TOASTED BREAD, SOUR CREAM AND FINELY CHOPPED RED ONION AND DILL

8. VENDACE “KALIX–LØYROM” CAVIAR 50 G. 499,– ③④⑦

   SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG
   YOLK

9. VENDACE “KALIX–LØYROM” CAVIAR 50 G. AND A TASTE OF SIBERIAN
   STURGEON CAVIAR 15 G. 849,– ③④⑦

   SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG
   YOLK

10. AUTHENTIC STURGEON CAVIAR*

CAVIER JAR SIZES: 15 G. 30 G. 50 G. 125 G. 250 G.

- SIBERIAN STURGEON 450,– 850,– 1350,– 2990,– 6900,–
- WHITE STURGEON 490,– 950,– 1550,– 3600,– 6900,–
- OSCIETRA 600,– 1150,– 1890,– 4700,–
- GOLD IMPERIAL 650,– 1250,– 2000,– 4800,– 8900,–
- BELUGA DI VENEZIA 1150,– 2200,– 3590,– 8900,–
- BELUGA 1890,– 3700,– 5900,– 13900,–

STURGEON CAVIAR SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED
ONION, DILL AND QUAIL EGG YOLK. ③④⑦

*VARYING AVAILABILITY OF JAR SIZES AND KINDS, ASK YOUR WAITER

AND SULPHITES 13. LUPINE 14. MOLLUSCS
STARTERS/ SHARING PLATTERS

TRADITIONAL SMOKED FISH
FROM OUR OWN SMOKERY

11. SMOKED FISH FROM 119,- PR. 100 G.

• COGNAC-MARINATED SALMON W/DILL “GRAVLAX” ④⑤
• HOT SMOKED SALMON W/ PEPPER ④
• COLD SMOKED SALMON ⑥
• COLD SMOKED TROUT ⑥
• HOT SMOKED MACKEREL W/ PEPPER ④
• HOT SMOKED MACKEREL ④
• COLD SMOKED MACKEREL ④
• HOT SMOKED HERRING ④
• COLD SMOKED COD ④
• COLD SMOKED HALIBUT ④
• HOT SMOKED WHALE MEAT W/ PEPPER
• HOT SMOKED EEL 169,- PR. 100 G. ④
• COLD SMOKED WILD SALMON 179,- PR. 100 G. ④

ALL OUR SMOKED FISH SERVED WITH MUSTARD SAUCE AND/ OR SOUR CREAM SAUCE WITH DILL AND RED ONION. ⑦⑧
ADD SCRAMBLED EGGS FOR 59,- ③⑦

SASHIMI

CHOOSE FROM OUR DAILY FRESH FISH AND SHELLFISH

12. SALMON 109,- LABEL ROUGE CERTIFIED ORGANIC SALMON 149,- PR. 100 G. ④
13. RAINBOW TROUT 119,- PR. 100 G. ④
14. YELLOWFIN TUNA 169,- PR. 100 G. ④
15. ATLANTIC HALIBUT 149,- PR. 100 G. ④
16. LIVE KING SCALLOPS 179,- EACH ⑥
17. NORWEGIAN SEA URCHIN 179,- EACH ⑥
18. MAHOGANY CLAM 199,- EACH ⑥
19. SYMPHONY OF SASHIMI 1049,- ④⑧ A SELECTION OF THE BEST AVAILABLE SEAFOOD OF THE DAY, SERVED AS SASHIMI

ALL OUR SASHIMI SERVED WITH PONZU SAUCE, GINGER AND WASABI ①⑥
ADD A JAR OF CAVIAR AS SASHIMI TOPPING IF YOU PLEASE. SEE SELECTION AT PAGE 2.
STARTERS/ SHARING PLATTERS

SHELLFISH

20. **FRESH NORWEGIAN SHRIMPS** (SHELL ON) 199,- ③③
   MAYONNAISE AND LEMON

21. **FJELLSKÁL’S TOAST “SKAGEN”** 179,- ①②③④⑤①0
   SERVED ON TOASTED BREAD, TOPPED WITH VENDACE CAVIAR, DILL AND LEMON

22. **FRESH STONE CRAB CLAWS** 79,- PR. 100 G. ②③⑥⑧
   MUSTARD MAYONNAISE AND LEMON

23. **FRESH STONE CRAB CLAWS-XXL** 89,- PR. 100 G.* ③③⑧⑩
   MUSTARD MAYONNAISE AND LEMON
   *SEASONAL, ASK YOUR WAITER ABOUT AVAILABILITY

24. **WHOLE FRESH STONE CRAB** 199,- ②③⑩⑥
   MUSTARD MAYONNAISE AND LEMON, SERVED CHILLED OR STEAMED

25. **MUSSLES** 139,- ②⑩
   STEAMED WITH WHITE WINE, OLIVE OIL, GARLIC, LEAF PARSLEY AND CHILI
   SERVED WITH AIOLL ③

26. **CREAMED SPICY MUSSLES** 149,- ③⑩
   STEAMED WITH CREAM, OLIVE OIL, SPICY CHILI, GARLIC AND LEAF PARSLEY

27. **LIVE KING SCALLOPS** 149,- EACH ②⑦⑬
   BAKED WITH TARRAGON BUTTER W/ CHERVIL AND SEAWEED, TOPPED W/ GARLIC AND PARMESAN

28. **SCALLOPS FROZEN WHEN CAUGHT** 89,- EACH ②⑦⑪
   BAKED WITH TARRAGON BUTTER W/ CHERVIL AND SEAWEED, TOPPED W/ GARLIC AND PARMESAN

29. **NORWEGIAN KING CRAB** 149,- PR. 100 G. ③
   ONE KING CRAB LEG CAN VARY IN SIZE FROM 300–600 GR. SERVED EITHER GRILLED OR STEAMED
   WITH GARLIC, NATURAL CHILLED OR STEAMED.

OYSTERS

30. **FRENCH GILLARDEAU OYSTERS** FROM NORMANDY 55,- EACH ⑪

31. **NORWEGIAN LOCAL WILD “PACIFIC” OYSTERS** 75,- EACH ⑩

32. **NORWEGIAN LOCAL WILD FLAT OYSTERS** 89,- EACH ⑩

33. **LARGE NORWEGIAN LOCAL WILD FLAT OYSTERS** 99,- EACH ⑩
   ADD A JAR OF CAVIAR AS TOPPING OF THE OYSTERS. FOR THE ULTIMATE UMAMI FLAVOUR, WHITE
   STURGEON ARE RECOMMENDED FOR OYSTERS, SEE CAVIAR LIST PAGE 2.
   SERVED ON ICE, WITH LEMON.
   SAUCES FOR OYSTERS:
   • TABASCO
   • MIGNONETTE SAUCE
   • MIGNONETTE SAUCE W/ POMEGRANATE
   OYSTERS CAN ALSO BE SERVED BAKED WITH TARRAGON BUTTER WITH CHERVIL AND SEAWEED,
   TOPPED WITH PARMESAN FOR ADDITIONAL 10,- EACH. ②⑦⑬

   AND SULPHITES 13. LUPINE 14. MOLLUSCS
LIVE FROM OUR AQUARIUMS

34. NORWEGIAN/ ATLANTIC LIVE LOBSTER (MIN. 600 G. EACH) 149,- PR. 100 G. ②
LOBSTER TAIL CAN BE SERVED AS SASHIMI FOR ADDITIONAL 150,- EACH TAIL.

35. NORWEGIAN LIVE CRAYFISH/ LANGoustines 99,- PR. 100 G. ②
CRAYFISH TAIL CAN BE SERVED AS SASHIMI FOR ADDITIONAL 50,- EACH TAIL.

36. NORWEGIAN LIVE KING CRAB ②
WHOLE CRAB: 1499,- PR. KG
HALF CRAB: 1799,- PR. KG
LEGS FROM LIVE KING CRAB: 210,- PR. 100 G.

JOIN YOUR WAITER AND CHOOSE YOUR OWN LIVE SHELLFISH! YOUR LIVE SHELLFISH WILL BE PREPARED AFTER YOUR WISHES.

FJELLSKALS RECOMMENDATIONS:
• STEAMED NATURAL
• STEAMED WITH OUR DELICIOUS HERB BUTTER, OR GARLIC. ②⑦
• OVENGRILLED IN OLIVE OIL WITH GARLIC, A TOUCH OF CHILI AND LEAF PARSLEY.

OUR LIVE SEAFOOD IS SERVED WITH BREAD, BUTTER, LEMON, MAYONNAISE AND/ OR AIOLI. ①③⑦

OVEN GRILLED WHOLE FISH

37. OVEN GRILLED TURBOT 99,- PR. 100 G. ④

38. OVEN GRILLED “BABY HALIBUT” 99,- PR. 100 G. ④

39. OVEN GRILLED FLOUNDER 79,- PR. 100 G. ④
CHOOSE BETWEEN PLAICE, LEMON SOLE OR TORBAY SOLE

40. OVEN GRILLED MOUNTAIN TROUT OR ARTIC CHAR 79,- PR. 100 G. ④

41. OVEN GRILLED ROSE FISHTT “NORWEGIAN RED SNAPPER” 79,- PR. 100 G. ④

42. OVEN GRILLED MACKEREL OR HERRING 79,- PR. 100 G. ④
(SEASONAL)

ALL OVEN GRILLED WHOLE FISH ARE OVEN GRILLED WITH OLIVE OIL, GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI.
SERVED WITH OVEN ROASTED AMANDINE POTATOES WITH OLIVE OIL AND GARLIC, HONEY-GLAZED CARROTS, PEA PUREE AND OPTIONAL SAUCE, SEE NEXT PAGE ⑦

ALL FISH MAY CONTAIN TRACES OF SHELLFISH

MAIN COURSES FISH

ALL OUR FISH MAIN COURSES IS SERVED WITH OVEN ROASTED AMANDINE POTATOES WITH OLIVE OIL AND GARLIC, HONEY GLAZED CARROTS, SALAD, PEA PUREE AND YOUR CHOICE OF SAUCE.

ALL FISH COURSES CAN BE SERVED WITH ONE OF THE FOLLOWING SAUCES:

- SOUR CREAM SAUCE WHIT RED ONION DILL AND LEMON
- EXTRA VIRGIN OLIVE OIL WHIT LEAF PARSLEY, GARLIC AND CHILI
- MELTED BUTTER
- BUTTER SAUCE
- BROWN BUTTER SAUCE WHIT CAPERS AND LEMON

43. FISH OF THE DAY (ASK YOUR WAITER) 239,-

44. TRADITIONAL CURED HERRING FILETS “SPEKESILD” 249,- SERVED WITH STEAMED POTATOES, RED ONION, MASHED YELLOW TURNIP, PICKLED BEETROOT, SOUR CREAM AND DILL.

45. FISH & CHIPS 249,- BEER BATTERED COD LOIN, SERVED WITH OUR OWN TARTAR SAUCE. (THIS DISH ARE MADE IN OUR SISTER RESTAURANT, SO THE SYNCHRONISATION WITH THE DISHES FROM OUR KITCHEN MAY VARY. THANKS FOR UNDERSTANDING)

46. OVEN GRILLED SALMON 269,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

47. OVEN BAKED COD 299,- IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED

48. OVEN GRILLED MONKFISH 359,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

49. OVEN BAKED HALIBUT 359,- IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED

50. OVEN BAKED TURBOT 379,- IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED

51. OVEN GRILLED WOLF FISH 299,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

52. OVEN GRILLED FLOUNDER 269,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

53. OVEN GRILLED HAKE 289,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

54. PAN FRIED MINKE WHALE STEAK 309,-

55. OVEN GRILLED SKATE WINGS 269,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

56. OVEN GRILLED ROSE FISH “NORWEGIAN RED SNAPPER” 289,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

57. PAN FRIED YELLOWFIN TUNA 379,-

58. OVEN GRILLED ATLANTIC WILD SALMON 369,- WITH GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI

59. SYMPHONY OF FISH 389,- CHOOSE 2-3 OF THE FISHES ABOVE FISH CAN ALSO BE ORDERED PR. 100 GR. MONKFISH, HALIBUT, TURBOT, WILD SALMON, TUNA AND WHALE 149,- PR. 100 GR. OTHER FISHES 109,- PR. 100 GR.

ALL FISH DISHES MAY CONTAIN TRACES OF SHELLFISH

SHELLFISH PLATTERS

60. SHELLFISH PLATTER OF THE DAY ②⑭
(ASK YOUR WAITER ABOUT PRICE AND PLATTER)

61. GIANT TIGER PRAWNS 379,- ①②
GRILLED IN OIL, WITH GARLIC, LEAF PARSLEY AND CHILI. SERVED WITH GARLIC BREAD AND SWEET CHILI SAUCE.

62. FRESH SHRIMPS, ¼ NORWEGIAN/ ATLANTIC LOBSTER AND GARLIC STEAMED MUSSELS 529,- ②⑭

63. FRESH SHRIMPS, FRESH STONE CRAB CLAWS AND KING CRAB 549,- ②

64. CRAYFISH/ LANGOUSTINES, KING CRAB AND GARLIC STEAMED MUSSELS 499,- ②⑭

65. KING CRAB AND GARLIC STEAMED MUSSELS 469,- ②⑭

66. ¼ NORWEGIAN/ ATLANTIC LOBSTER, KING CRAB AND GARLIC STEAMED MUSSELS 699,- ②⑭

67. MUSSELS 239,- ②⑭
STEAMED WITH WHITE WINE, OLIVE OIL, GARLIC, LEAF PARSLEY AND A TOUCH OF CHILI. SERVED WITH AIOLI

68. CREAMED SPICY MUSSELS 249,- ⑦⑭
STEAMED WITH WHIPPING CREAM, OLIVE OIL, SPICY CHILI, GARLIC AND LEAF PARSLEY

69. FRESH SHRIMPS AND GARLIC STEAMED MUSSELS 299,- ②⑭

70. CRAB SYMPHONY PLATTER 699,- ②
KING CRAB, SNOW CRAB AND STONE CRAB CLAWS

71. SMALL SHELLFISH SYMPHONY 549,- ②⑭
THE BEST OF OUR DAILY SELECTION OF SHELLFISH, SUCH AS CRAYFISH, KING CRAB, STONE CRAB, SHRIMPS AND GARLIC STEAMED MUSSELS

72. LARGE SHELLFISH SYMPHONY 989,- ②⑭
THE BEST OF OUR DAILY SELECTION OF SHELLFISH, SUCH AS NORWEGIAN/ ATLANTIC LOBSTER, KING CRAB, STONE CRAB, SNOW CRAB, SHRIMPS AND GARLIC STEAMED MUSSELS

OUR SELECTION OF SHELLFISH PLATTERS CAN BE SERVED:
• CHILLED
• STEAMED NATURAL
• STEAMED WITH GARLIC
• GRILLED WITH GARLIC
(DIFFERENT PREPARATION METHODS CANNOT BE MIXED IN THE SAME PLATTER)

ALL SHELLFISH PLATTERS ARE SERVED WITH BREAD, BUTTER AND MAYONNAISE/AIOLI ①③⑦⑩

FJELLSKÅLS SIGNATURE PLATTERS

73. LUXURY SHELLFISH PLATTER (MIN. 2 PERS.) 1089,- PR. PERSON

OUR SIGNATURE SHELLFISH PLATTER, IF YOU WANT AN UNFORGETTABLE SEAFOOD EXPERIENCE.

LIVE NORWEGIAN/ ATLANTIC LOBSTER, LIVE CRAYFISH/ LANGoustines, LIVE KING SCALLOPS, OYSTERS AND MUSSELS, ACCOMPANIED WITH FRESH KING CRAB, FRESH SHRIMPS AND FRESH STONE CRAB CLAWS.

WE RECOMMEND ADDING A JAR OF STURGEON CAVIAR TO FULFIL THE EXPERIENCE, SEE CAVIAR SELECTION, BOTTOM PAGE.

THEN YOU CAN SIT BACK AND ENJOY THE BEST FJELLSKÅL AND THE NORWEGIAN SEAS HAS TO OFFER.

74. OCEAN ROYAL SHELLFISH PLATTER 1899,- PR. PERSON

THE MOST EXCLUSIVE WE HAVE TO OFFER FROM OUR GENEROUS SEAFOOD SELECTION, THE NORWEGIAN/ ATLANTIC LOBSTER AND KING CRAB WE CHOOSE FROM OUR AQUARIUMS JOIN THE WAITER IF YOU WISH.

WE OFFER YOU LIVE GIANT KING SCALLOPS BAKED IN TARRAGON BUTTER WITH CHERVIL AND SEAWEED, GARLIC, TOPPED WITH PARMESAN.

SIMULTANEOUSLY, KING CRAB AND LOBSTER WILL ARRIVE, PREPARED AFTER YOUR WISHES. STEAMED, OVEN GRILLED, WITH GARLIC OR NATURAL, ASK YOUR WAITER FOR GUIDANCE.

TO COLLECT ALL THE “ROYALTIES” OF THE SEA IN ONE MEAL, WE RECOMMEND YOU TO ADD A JAR OF STURGEON CAVIAR TO MAKE THE “OCEAN ROYAL” COMPLETE, LIKE AN APPETIZER, OR TO ACCOMPANY THE SHELLFISH. SEE CAVIAR SELECTION, BOTTOM PAGE.

A UNIQUE EXPERIENCE FOR THOSE WHO WANT THE VERY BEST THE NORWEGIAN SEAS AND FJORDS HAS TO OFFER.

STURGEON CAVIAR TO ACCOMPANY SIGNATURE PLATTERS

CAVIARS:

- SIBERIAN STURGEON 425,-  800,-  1290,-  2850,-
- WHITE STURGEON  465,-  900,-  1450,-  3450,-  6600,-
- OSCIETRA  570,-  1095,-  1790,-  4500,-
- GOLD IMPERIAL  615,-  1195,-  1900,-  4600,-  8500,-
- BELUGA DI VENEZIA 1095,-  2090,-  3450,-  8600,-
- BELUGA  1795,-  3500,-  5700,-  13500,-

STURGEON CAVIAR SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG YOLK. "VARYING AVAILABILITY OF JAR SIZES AND KINDS, ASK YOUR WAITER.

STURGEON CAVIAR TO ACCOMPANY SIGNATURE PLATTERS

CAVIARS:

15 G.  30 G.  50 G.  125 G.  250 G.

- SIBERIAN STURGEON 425,-  800,-  1290,-  2850,-
- WHITE STURGEON  465,-  900,-  1450,-  3450,-  6600,-
- OSCIETRA  570,-  1095,-  1790,-  4500,-
- GOLD IMPERIAL  615,-  1195,-  1900,-  4600,-  8500,-
- BELUGA DI VENEZIA 1095,-  2090,-  3450,-  8600,-
- BELUGA  1795,-  3500,-  5700,-  13500,-

STURGEON CAVIAR SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG YOLK. "VARYING AVAILABILITY OF JAR SIZES AND KINDS, ASK YOUR WAITER.

*MIXED CAVIARS: 15 G.  30 G.  50 G.  125 G.  250 G.

- SIBERIAN STURGEON 425,-  800,-  1290,-  2850,-
- WHITE STURGEON  465,-  900,-  1450,-  3450,-  6600,-
- OSCIETRA  570,-  1095,-  1790,-  4500,-
- GOLD IMPERIAL  615,-  1195,-  1900,-  4600,-  8500,-
- BELUGA DI VENEZIA 1095,-  2090,-  3450,-  8600,-
- BELUGA  1795,-  3500,-  5700,-  13500,-

STURGEON CAVIAR SERVED WITH TOASTED BREAD, SOUR CREAM, FINELY CHOPPED RED ONION, DILL AND QUAIL EGG YOLK. "VARYING AVAILABILITY OF JAR SIZES AND KINDS, ASK YOUR WAITER.

*VARYING AVAILABILITY OF JAR SIZES AND KINDS, ASK YOUR WAITER.

SIDE DISHES

75. MIXED SALAD 59,-
76. AMANDINE POTATOES OVEN BAKED WITH OLIVE OIL AND GARLIC 59,-
77. FRENCH FRIES 59,-
78. SCRAMBLED EGGS 59,- ⑧⑨
79. GARLIC BREAD 49,- ①
80. EXTRA BREAD 25,- ①
81. GLUTEN FREE BREAD 25,-
82. MAYONNAISE 10,- ①
83. AIOLI 29,- ①⑧
84. MUSTARD MAYONNAISE 29,- ⑧⑨⑩
85. AVOCADO CREAM 29,- ⑦
86. SWEET CHILI SAUCE 29,-
87. BUTTER 10,- ①
88. MELTED BUTTER 20,- ①
89. BUTTER SAUCE 29,- ①
90. BROWN BUTTER SAUCE WITH CAPERS AND LEMON 29,- ①⑨
91. SOUR CREAM WITH RED ONION, DILL AND LEMON 29,- ⑦
92. EXTRA VIRGIN OLIVE OIL WITH GARLIC, LEAF PARSLEY AND CHILI 29,-
93. PONZU SAUCE 29,- ①

FJELLSKÁL’S “NONE SEAFOOD” MENU FROM OUR SISTER RESTAURANT LOKALT & LEKKERT

94. SIRLOIN OF BEEF 349,-
180 G. JUICY SIRLOIN GRILLED AFTER YOUR CHOICE, SERVED WITH ROASTED SEASONAL VEGETABLES, CREAMED POTATOES AU GRATIN AND MUSHROOM STEW.

95. CHEESE BURGER 249,-
180 G. JUICY GROUND BEEF BURGER, CRISPY BACON, CHEDDAR CHEESE, CRISP LETTUCE TOMATO, PICKLED RED ONION AND PICKLED CUCUMBER, SERVED WITH OUR OWN BURGER DRESSING, FRENCH FRIES AND AIOLI.

EXTRA MEAT 49,-
EXTRA CHEDDAR CHEESE 15,-
BACON 15,-

96. CAESAR SALAD 249,-
GRILLED TENDER CHICKEN FILET, CRISPY BACON, CROUTONS, CRISP LETTUCE AND CHERRY TOMATOES, TOPPED WITH LOCAL “PARMESAN” CHEESE, SERVED WITH HOUSE-MADE CAESAR DRESSING

97. LINGUINE WITH MUSHROOMS (VEGETARIAN) 229,-
CHAMPIGNON, AROMA MUSHROOM AND OYSTER MUSHROOM, SERVED IN A CREAMED SAUCE WITH VEGETABLE BROTH, WHITE WINE, GARLIC, SHALLOT ONION AND LEAF-PARSLEY, TOPPED WITH LOCAL “PARMESAN” CHEESE.

98. LINGUINE WITH CHICKEN 269,-
SERVED IN A CREAMED CHEESE SAUCE WITH CHICKEN, BACON, AROMA MUSHROOMS AND SPINACH, TOPPED WITH LOCAL “PARMESAN” CHEESE

99. LINGUINE WITH MUSSELS AND KING CRAB 299,-
LINGUINI PASTA WITH NORWEGIAN BLUE MUSSELS IN CREAMED SAUCE WITH WHITE WINE REDUCTION, SHELLFISH BROTH, SHALLOT ONION, GARLIC AND PARSLEY, TOPPED WITH KING CRAB

SINCE THESE DISHES COMES FROM OUR SISTER RESTAURANT, WE CAN UNFORTUNATELY NOT PROMISE TO SYNCHRONISE THE SERVING OF THESE DISHES WITH OUR RESTAURANT.

THANK YOU FOR UNDERSTANDING!