
Main Course

All the dishes are based on local raw materials, and developed by Stappan Seaproducts



Seafood dish: Consists of king-crab, shrimps, and accessories.

Served with home-made bread.

Allergies: Shellfish, fish, eggs

seafood dish: 1 portion (450 grams)

NOK: 590

Seafood dish: 2 portion (900 grams)

NOK: 999

Seafood dish: 4 portjon (1800 grams)

NOK: 1800



Bacalao: Made with semi-dried cod (Boknafisk).
Contains onion, potato chili, tomatoes and soya oil

Served with home-made bread.

Allergies: May occur traces of soy

1 portion (500 grams)

NOK: 310



Whale meat stew:

Consists of 350 grams whale meat in pieces, paprika, onion, carrot and a little sour cream.

Served with bread, ris, broccoli, rice and cranberries

Allergies: Milk, soy

1 portion (400 grams)

NOK 320



Kingcrab dish: Consists of king-crab, egg and homemade dressing.
Served with home-made bread.

Allergies: Shellfish, eggs and milk

1 portion (300) grams of Kingcrab)

NOK: 598



Fishsoup: Creamy full flavoured soup, contains halibut, semi-dried cod (Boknafisk), creme fresh, some onion, paprika, kohlrabi, carrot and potato.

Served with bread.

Allergies: Fish, milk

1 portion (500 to 600 grams)

NOK 290



Reindeer stew: contains reindeer shavings, garlic, paprika, cream and carrot.

Served with home made bread, ris, broccoli, rice and cranberries

Allergies: Milk, soy

1 portion (400 grams)

NOK: 360

Dessert



Artick cream: Made from cloudberry and blueberry mixed in a whipped cream

Allergies: Milk

1 portion (100 grams)

NOK 150