

DINNER MENU

Malangen
RESORT

Our restaurant serves Northern Norwegian food with local ingredients from the Malangshalvøya and Balsfjord. The proximity to excellent fishing spots in Malangen fjord is providing a constant supply of fresh fish. Our menu emphasis on high-quality ingredients, unique bio local products and sea food.

Vår restaurant serverer Nord Norsk mat med lokale råvarer fra Malangshalvøya og Balsfjord.. Nærheten til utmerkede fiskemuligheter i Malangsfjorder, gir oss en konstant tilgang til fersk fisk. Vares meny har fokus på høykvalitets ingredienser, unike råvarer og sjømat.

Starters

Seafood Bisque

Sjømat Bisque

2,4,7,12

Kr125

Cured Venison, pickled blueberries, onions and spruce mayonnaise

Gravet hjort servert med blåbær, løk og granmajones.

3

Kr145

Spruce marinated feta or tofu salat with blueberries and capers (Vegetarian dish)

Gran marinert feta eller tofu salat servert med blåbær og kapers (Vegetar).

Kr105

Main Course

Pan fried Halibut

Norwegian Halibut fried in butter, garnished with Corn pure, Kale, Romanesco and grilled Kohlrabi

Panne stekt Kveite

Kveite stekt i smø, garnert med maispurè, grønn kål, romanesco og grillet kålrabi.

4,7

Kr275

Beef Cheek

Slow cooked Beef, garnished with fondant potato, oyster mushrooms and pepper Sauce

Oksekjake

Sakte stekt okse, garnert med fondant potet, østers sopp og pepper saus.

4,7,9

Kr285

Steaked Reindeer

Pan steaked Reindeer Biff served with Reindeers heart pie and Norwegian lingonberries sauce

Stekt Reinsdyr

Pannestekt reinsdyr biff servert med reinsdyr hjerte pai og norsk tyttebær saus.

1,3,7

K335

Arctic Char

On top of creamy Orsotto with greens and shrimps

Arkisk røye servert på toppen av kremet orsotto med grønnsaker og reker

1,2,4,7

Kr265

Side order

Cooked potatoes

Kokte poteter

Kr55

French fries

Pommes frites

Kr55

Cream Potatoes

Fløtegratinerte poteter

Kr75

Site fresh salad

Frisk salat

Kr70

Bread basket & Butter

Brød

Gluten free and vegan

Kr35

Vegetarian dish

Veggie Soup of the day

Dagens grønnsakssuppe

Kr110

Celery steak

served with sundried tomatoes pesto and cooked vegetables

Selleri steik

Servert med soltørket tomatpesto og kokte grønnsaker.

1,8,9

Kr130

Kids' Corner

Chicken nuggets

Kylling nuggets

servert med salat, potetmos eller pommes frites

1

Kr130

Fish fingers

1,4

Fiskepinner

Servert med salat, potetmos eller pommes frites

Kr130

Sausages (is it served with anything)

1,4

Kr130

Pølse

Servert med salat, potetmos eller pommes frites

Children food is served with a small salad and french fries

Barnemeny servers med frisk salat og pommes frites

Dessert

Crème Catalan with marinated orange

Katalansk krem servert med marinert appelsin

3,7

Kr110

Pavlova with fresh berries

3,7

Pavlova servert med friske bær

Kr110

Apple pie

1,7

Eple pai

Kr95

White wines

House wine- Candidato Viura 2011 (Spain)

Fresh and soft drinking white wine with nuances of blackcurrant, strawberries, and raspberries with a good strong finish.

Glass/bottle

Kr104/490

Santa Carolina Chardonnay 2014 (Chile)

Fresh and fruity wine with tropical aromas of pear, pineapple and melon.

Dry, medium bodied with flavors of ripe citrus.

Glass/bottle

Kr120/525

Anselmann Riesling Trocken 2013 (Germany)

A full bodied dry white wine with a long finish and tastes of citrus fruits, apricots, and crisp green apples.

Kr540

Santi Soave Classico Vigneti di Monte forte (Italy)

Fresh, fruity and balanced tasting wine with aromas of ripe apples and flowers. This wine is full bodied and lingers on the palate.

Glass/bottle

Kr120/620

Regnard Chablis 2013 (France)

Dry Chablis with fresh acidity, minerals and citrus. This wine has been fermented in steel tanks rather than barrels or oak.

Kr720

Red wine

House wine- **Candidato Tempranillo 2011 (Spain)**

Dark and red berries, a hint of dried fruits and herbs. Unoaked storage in steel tanks.

Glass/bottle

Kr105/490

Santa Ana Malbec (Argentina)

Medium bodied, soft and easily approachable,

offering an array of red fruit flavours with balancing structure and a dry, rounded finish.

Glass/bottle

Kr120/620

Santi Valpolicella Classico Ripasso “Solane” (Italy)

Rich and robust wine with a full structured taste, with lots of fruit and hints of pepper. Elegant toast aromas in the aftertaste.

75cl/37,5cl

Kr310/750

Baron De Ley Rioja Reserva (Spain)

Dense red wine with fragrances of plums, forest floor, and barrel spices. Fine tannins and good acidity with a soft style. This wine has been stored in barrels for 12 months and matured for 24 months in the bottle.

Kr750

Crozes Hermitage Vidal Fleury 2011 (France)

100% Syrah grapes are fermented in a temperature-controlled environment with a maceration time of nine months in French oak barrels to give tasting notes of coffee, dark berries and barrel

Kr775

Brunelli Brunello di Montalcino 2011 (Italy)

A traditionally made Tuscan wine from with a fruity, intense taste and a soft finish.

Stored in French and Slovak oak barrels for 36 months before bottling.

Kr1050

Rose Wines

Le Rosé De Mouton Cadet (France)

Rosé with a blend of traditional Bordeaux varieties and fresh fruit flavors with redcurrant and raspberries.

Glass/bottle

Kr115/505

Sparkling Wine

House sparkling wine

Glass/bottle

Kr110/445

Prosecco Brut Teresa Rizzi (Italy)

Fresh and fruity with hints of ripe apples, pear and white flowers.

Dry and well balanced.

0.75cl/0.20cl

Kr520/185

Champagne

Bollinger Special Cuvee Brut

Hints of ripe apple. A round and intense champagne with a very long aftertaste
Kr295

Moët & Chandon

Radiant aromas reveal notes of apple, pear, yellow peach, honey, and floral nuances along with elegant blond notes of brioche and fresh nuts
Kr1 195

Dessert wine

Finn Gammel Port Wine 8cl

Kr120

Chateau Septy Monbazillac 2009 8cl

Glass/bottle
Nok160/745

Beer & cider

0,331 0,51

Mack pilsner	Kr95
Isbjørn	Kr95
Nordlys	Kr95
Haakon	Kr95
Kreik of Telemark cherry beer	Kr95

Cider

Kopparberg Pear	Kr110
Handverk Berry	Kr120
Crabbies Ginger	Kr110
Happy Joe	Kr95

Alcohol free beer:

Freeze	Kr55
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Spirits

GIN

Gordons	Kr110
Bombay	Kr120
Bivrost	Kr120
Hendriks	Kr140

VODKA

Smirnoff red	Kr110
Smirnoff vanilia	Kr110
Bivrost	Kr120
Finlandia	Kr130

ROM

Bacardi	Kr115
Bacardi Razz	Kr115
Captain Morgan Spiced	Kr110
Captain Morgan Black	Kr110
Putto *Brazilian rum	Kr125

All prices include a mixer

AKEVITT & SHOTS

Lysholm Fru Catharina	Kr99
Gammel Oppland	Kr110
Sambuca	Kr95
Fisherstorm	Kr95
Jagermeister	Kr95
Tequilla	Kr95

APERATIVE

Aperol Sprizz	Kr110
Campari	Kr95
Martini Dry & Bianco	Kr95

LIQUERS

Bayleys	Kr95
Kahlua	Kr95
Grand Mariner	Kr100
Tia Maria	Kr100
Cointreau	Kr100
Cloubery Liquer	Kr85
Mint Liquer	Kr85

Whiskey

SCOTCH

Famous Grouse	Kr110
Chivas Regal 12 year old	Kr125
Jameson Irish Whiskey	Kr110

SINGLE MALTS

Laphroaig 10 year	Kr130
Talisker 10 years	Kr135
Bowmore 12 year	Kr125
Glenvilet 12 year	Kr125
Oban 14 year	Kr125

BOURBON & BLENDS

Makers Mark	Kr125
Jack Daniels Black	Kr120

COGNAC

Braastad VS	Kr105
Bache XO	Kr120
Martel VSOP	Kr125
Hennessy	Kr135
Calvados	Kr135

After dinner Drinks

Baileys Coffee Kr110

Baileys, black coffee topped with wiped cream

Irish Coffee

Jameson whisky, black coffee with brown sugar
topped with wiped cream Kr110

Malangen Coffee Kr115

Kahlua, Cointreau and black coffee topped with wiped cream

Lumumba Kr120

Braastad Vs cognac, milky hot chocolate topped with wiped
cream

Arctic chocolate Kr110

Minttu liqueur, milky hot chocolate topped with wiped cream

Coffee & tea

Espresso Double/single	Kr35/45
Americano Double/single	Kr45/55
Cappuccino Double/single	Kr50/60
Caffe Latte	Kr60
Flavoured Latte	Kr30
Filter coffee	Kr50
Hot Chocolate	Kr50
Tea	Kr30

SPECIAL SELECTION FOR TEA LOVERS

Tea represents harmony, peace, spiritual enlightenment, spiritual awakening, connection, refreshment, change and contentment.

Kr50

Soft drinks

	0,25l	0,33l	0,5l
Coca Cola/Zero	Kr47		Kr55
Sprite	Kr47		Kr55
Fanta	Kr47		Kr55
Sparkling water			Kr49
Still water			Kr47
Russian (grapefruit flavored sparkling water)			Kr55
Juice		Kr40	
Energy drink		Kr65	