

Lunch Menu Autumn 2019

MALANGEN RESORT

Fish soup

Fiskesuppe

2,4,7

Kr. 160,-

Fresh salad with seasonal vegetables

Frisk salat med
sesongbaserte grønnsaker

Kr. 110,-

Focaccia with BBQ-chicken and mango

Focaccia med
BBQ-kylling og mango

1,3,12

Kr. 145,-

Focaccia with roast beef, cornichons and dried onion

Focaccia med
roast beef, sylteagurk og tørket løk

1,3,12

Kr. 145,-

Homemade Burger with aioli grilled tomato, balsamico, onions and chips

Hjemmelaga burger med
aiolo grillet tomat, balsamico,
løk og pommes frites.

1,3,12

Kr. 195,-

Risotto with seafood (scampi, shrimps, mussels)

Risotto med sjømat
(scampi, reker, muslinger)

2,7,12

Kr. 170,-

1. Gluten
2. Shellfish
3. Egg
4. Fish
5. Peanut
6. Soybean
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphites
13. Lupin
14. Molluscs

Malangen
RESORT

1. Gluten
2. Skaldyr
3. Egg
4. Fisk
5. Peanut
6. Soyabønner
7. Melk
8. Nøtter
9. Selleri
10. Sennep
11. Sesamfrø
12. Sulfit
13. Lupin
14. Bløtdyr

Lunch Dessert Menu Autumn 2019

MALANGEN RESORT

*Carrot pumpkin cake
with cloudberries and creme cheese*
Gulrot- og gresskarkake med
multer og fersk kremost

1, 3, 7, 8
Kr. 115,-

*Brown cheese brulee with
marinated berries*
Brunost-brulee med marinerte bær

3, 7,
Kr. 120,-

*Cheese platter with
variation of three cheeses*
Ostefat med tre
forskjellige oster

7, 8
Kr. 150,-

1. Gluten
2. Shellfish
3. Egg
4. Fish
5. Peanut
6. Soybean
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphites
13. Lupin
14. Molluscs

Malangen
RESORT

1. Gluten
2. Skaldyr
3. Egg
4. Fisk
5. Peanut
6. Soyabønner
7. Melk
8. Nøtter
9. Selleri
10. Sennep
11. Sesamfrø
12. Sulfitt
13. Lupin
14. Bløtdyr