

Fjøla

Fjøla - Our summer favourite!
Cheese and cured meats on a board



Small 385,-
For 1 - 2 people

Medium 535,-
For 2 - 4 people

Large 685,-
For 4 - 6 people

Fjøla is a great treat for yourself and to share.

Enjoy as a starter or main course or as a snack with your drink on the terrace or at Naustet Pub.

Or maybe you want a proper tapas experience?

A couple of starters on the side makes a complete tapas table!

Content:

Three Norwegian cheeses with a selection of homemade jams and marmalades

Three types of cured meats from Northern Norway

A selection of crackers, berries and nuts

The specific contents may vary, as will the allergens. Please ask your waiter/waitress what's on today's Fjøla (wooden board)!

Allergens:

1. Kornslag - Grains **a)** Hvete - Wheat **b)** Rug - Rye **c)** Bygg - Barley **d)** Havre - Oat
2. Skalldyr - Shellfish
3. Egg
4. Fisk - Fish
5. Peanøtter - Peanuts
6. Soyabønner - Soy
7. Melk - Milk
8. Nøtter - Nuts **a)** Mandler - Almond **b)** Hasselnøtter - Hazelnut **c)** Valnøtter - Walnut **d)** Kasjunøtt - Cashew nut **e)** Pekanøtter - Pecan **f)** Paranøtter - Basil nut **g)** Pistasienøtt - Pistachio **h)** Macadamia **i)** Pinjekjerner - Pine nut
9. Selleri - Celery
10. Sennep - Mustard
11. Sesamfrø - Sesame seeds
12. Svoveldioksid og sulfitter - Sulphur dioxide and sulphites
13. Lupin - Lupine
14. Bløtdyr - Molluscs

Allergens shown for dishes in paranthesis: "May contain traces of:"

All prices are in Norwegian kroner (NOK).

Lunch menu

(12:00 - 16:00)

Pulled brisket sandwich

210,-

On sourdough bread with coleslaw, pickled carrot and fries

1a-b-c, 3, 6, 10, 12

Skagen à la Malangen

210,-

With shrimps, trout pearls and lemon pickled onion

1a, 1b, 1c, 2, 3, 4, 7, 10

Angus burger

235,-

Topped with brîe, bacon, tomato, cornichons, caramellized onion & basil aioli. Served with fries and ketchup

1a, 3, 7

Creamy fish soup

195,-

Served with freshly baked bread and butter

1a, 2, 4, 7, 9, 12

Pasta Frutti di Mare

210,-

Pasta penne, arrabiata sauce and the chef's selection of seafood

Ask your waiter/waitress about today's contents.

1a, 2, 4, 9, 14

Chickpea salad

195,-

Served with crispy fried chickpeas, brilliant brîe, cherry tomatoes, pickled carrot and cucumber, topped with balsamico cream

7, 12

Mussels in white wine sauce

225,-

Served with fries, aioli and lemon pickled onion

1a, 2, 3, 7, 12

Starter

(16:00 - 21:00)

Salmon Ceviche

145,-

Served with freshly baked bread and olive oil

1a, 2, 4

Creamy fish soup

95,-

Served with shrimp, freshly baked bread and butter

1a, 2, 4, 7, 9, 12

Bivrost Gin-cured reindeer

165,-

Reindeer meat cured in fresh herbs and Bivrost Gjin (Aurora Spirit).

Served with black currant coulis and rosemary

12

Mussels in white wine sauce

110,-

Served with freshly baked bread and aioli

1a, 2, 3, 7, 12

Asparagus with Bufar

95,-

Grilled asparagus with cheese sauce made from Bufar

7

Local food

We source ingredients from local farms, producers and hunters. Our kitchen prepares delicious dishes using the entire animal. Ask your waiter/waitress about today's special dish.

Main course

(16:00 - 21:00)

Creamy fish soup

195,-

With the best fish and mussels of the season, served with freshly baked bread and butter

1a, 2, 4, 7, 9, 12

Grilled Stock fish

355,-

Halvors Tørrfisk grilled with ramson butter, served with small potatoes, radish, black currant sauce and caramelized umberto liam

3, 4, 7, 12

Mussels in white wine sauce

225,-

Served with fries, aioli og lemon pickled onion

1a, 2, 3, 7, 12

Angus sliders with Nidelven Blå

225,-

Angus mini burgers with blue cheese from Gjøngstad Gårdssystem, aioli, caramelized onion, tomato, lettuce and pickled onion. Served with homemade red pepper ketchup and fries

1a, 3, 7, 11, 12

Catch of the Day

Served with the chef's selection of sides

Ask your waiter/waitress about today's contents.

The price will vary.

4

Entrecôte of veal

355,-

Served with caramelized Jerusalem artichoke puree, honey baked tomatoes, asparagus, ramson butter and whiskey sauce

3, 7, 10, 11

Fried chicken

345,-

Served with mashed potatoes, salsa amarilla and basil aioli

1a, 3, 7, 12, (6)

Grilled Halloumi

210,-

Served with sweet potato fries, ramson butter, grilled asparagus and green kale salad

3, 7, 12

Dessert

Panna Cotta

145,-

With rhubarb, strawberry and basil

7

Lemon tart

155,-

Baked lemon tart with meringue

1a, 3, 7

Chocolate tart

165,-

Brownie base, chocolate fromage and passion fruit ganache, topped with caramelized pistachio

1a, 7, 8g

Grilled nectarine

145,-

Honey glazed nectarine grilled with Balsford Summer Honey (Honning i Nord), served with vanilla ice cream

1a, 7

Strawberry sorbet

165,-

Topped with rosé and rose leaves

12, contains alcohol



Children's menu

Fish n' Chips

125,-

With salad and fries

1a, 4, 7, 10

Pancakes

135,-

With caramelized cured ham and strawberry

1a, 7

Mini pizza

185,-

Mild pizza with ham and cheese

1a, 7

Pasta Carbonara

135,-

Penne pasta with creamy cheese sauce and bacon

1a, 7

Mini steak

185,-

Small steak served with vegetables and fries

Fried chicken

185,-

Salad and fries

1a, 3, 7, 12, (6)

Burger

185,-

1a, 7



Alcohol free

Mack Freeze (BT 0.33 l.).....	66,-
lc	
Kronenbourg (BT 0.33 l.).....	71-
1a, 1c	
Erdinger (BT 0.5 l.).....	95,-
1a, 1c	
Liefmans Fuitesse (BT 0.25 l.).....	75,-
Sparkling wine (gl.).....	90,-
1a, 1c	
Red wine (gl.).....	80,-
1a, 1c	
White wine (gl.).....	80,-
1a, 1c	

Mineral water

Frigard bringebær limonade (0.5 l.).....	65,-
Fentimans Rose (0.5 l.).....	65,-
Coca Cola, Fanta, Sprite	
(0.33 l.).....	47,-
(0.5 l.).....	58,-
Bonaqua	
(0.33 l.).....	49,-
San Pelegrino	
(0,75 l.).....	85,-
Premium juice	
Glass.....	70,-
Bottle.....	195,-
Orange or apple juice.....	47,-

Beer

Mack pilsner - draught beer	
(0.5 l.).....	104,-
(0,33 l.).....	78,-
Mack Isbjørn Lite - draught beer	
(0.5 l.).....	104,-
(0,33 l.).....	78,-
Mack Haakon (BT 0.33 l.).....	95,-
lc	
Mack Arctic (BT 0.33 l.).....	95,-
1a, 1c	
Mack IPA (BT 0,33 l.).....	95,-
1a, 1c	
Erdinger Weissbier (BT 0.5 l.).....	130,-
1a, 1c	
Erdinger Dunkel (BT 0.5 l.).....	135,-
1a, 1c	
Kronenbourg Blanc (BT 0.33 l.).....	123,-
1a, 1c	
Corona (BT 0.33 l.).....	105,-
lc	
B13 Saison (BT 0.33 l.).....	96,-
lc	
Graff Dead Kitty (BT 0.33 l.).....	121,-
1c-d,7	
Liefmans Fuitesse (BT 0.25 L.).....	96,-
Cider	
Mack Cider (BT 0,33 l.).....	110,-
lc	
Kopparberg Strawberry/lime (BT 0.33)...	120,-
12	
Mack Ginger and Chilli (BT 0.33 l.).....	109,-
1a, 1c	

Sparkling wine

Prosecco

gl. 110,- bt. 495,-

(12)

Ayala Brut Vintage

bt. 775,-

(12)

Bollinger Brut Special Cuvee

bt. 1.195,-

(12)

Henriot Blanc de Blancs

bt. 1.290,-

(12)

Dom Perignon Brut (2008)

bt. 2.950,-

(12)

Dom Perignon Brut Magnum (2008)

bt. 8.500,-

(12)

Port

Fiin Gammel Portviin (POR)

Tawny

gl. 120,-

(12)

Graham's (POR)

Tawny 20 year old

gl. 185,-

(12)



White wine

Riesling Vom Kalkstein (GER)

Riesling

gl. 120,- bt. 540,-

(12)

Santi (ITA)

Pínot Grígio

gl. 135,- bt. 620,-

(12)

Fevre Petit Chablis (FRA)

Chárdonnay

gl. 140,- bt. 650,-

(12)

Hautes-Côtes Nuits (FRA)

Chárdonnay

gl. 160,- bt. 740,-

(12)

Cloudy Bay (NZL)

Sauvignon Blanc

bt. 875,-

(12)

La Chapelle Des Augustin (FRA)

Sauvignon Blanc/Sancerre

bt. 840,-

(12)

Chablis Grand Cru Bougros (FRA)

Chárdonnay

bt. 1490,-

(12)

Rosé

La Croisade (FRA)

Cinsault

gl. 120,- bt. 550,-

(12)

Red wine

Celeste (ESP)

Tempranillo

gl. 120,- bt. 590

(12)

Gran Reserva Coronas (ESP)

Cabernet Sauvignon

gl. 120,- bt. 595,-

(12)

Tosalet Priorat (ESP)

Grenche

gl. 140,- bt. 630,-

(12)

Crozes Hermitage Les Jalets (FRA)

Syrah

gl. 150,- bt. 690,-

(12)

Delorme Houtes Cotê-de-Nuits (FRA)

Pinot Noir

gl. 160,- bt. 750,-

(12)

Chateau Musar (LBN)

Cabernet Sauvignon

bt. 1.090,-

(12)

Brunello de Montalcino (ITA)

Sangiovese

bt. 1.290,-

(12)

Liquor

Gin

Bivrost 130,-

Hendrick's 140,-

Premium gin 140,-

Bombay 120,-

Vodka

Bivrost 130,-

Smirnoff 120,-

Belvedere 165,-

Others

Aperol Spritz 135,-

Campari 110,-

Martini 110,-

Sambucca 100,-

Tequila 100,-

Hot n'Sweet 100,-

Jägermeister 100,-

Rum

Bacardi 110,-

Bacardi Razz 110,-

Captain Morgan 110,-

Dark rum

Captain Morgan 110,-

Zacapa 170,-

Aquavit

Bivrost Aquavit 100,-

Bivrost Midsumarblot 100,-

Bivrost Cask Aquavit 100,-

Gammel Opland 100,-

Liqueur

Bivrost Aquavit Liqueur 100,-

Baileys 99,-

Tia Maria 80,-

Kahlua 80,-

Grand Marnier 110,-

Cointreau 99,-

Whisky

Jameson 110,-

Jack Daniel's 120,-

Glenlivet 12yrs 125,-

Talisker 10yrs 135,-

Oban 14yrs 160,-

Knob Creek 165,-

Dalmore 12yrs 190,-

Maker's Mark 120,-

Cognac

Braastad V.S 120,-

Braastad V.S.O.P 125,-

Courvoisier V.S 140,-

Hennessy V.S 140,-

Martel V.S.O.P 155,-

Pettersen X.O. 185,-

Hennessy X.O. 225,-