

ATTME

Snacks

Woods Charcuterie

Cured meats from Lundal, whale ham from Lofoten, local cheeses from Beiar, aioli, marmalade, cultured buttermilk, nuts and bread. Perfect for sharing.

MILK, WHEAT, RYE, EGG, WALNUT, CASHEW, HAZELNUT, ALMOND, MUSTARD, SULPHITES 355,-

Small Plates

Celery

Porcini mushrooms, cured lamb, lingonberries, sunflower seeds.

MILK, CELERY 225,-

Beef Tartare

Egg yolk, brioche, onion, parmesan.

MILK, WHEAT, EGG, MUSTARD, SULPHITES 265,-

Crab & langoustine

Red onion, apple, dill, brioche.

MILK, WHEAT, EGG, SHELLFISH, SULPHITES 255,-

Goat Cheese from Beiar

Beetroot, apple, nuts, cultured buttermilk.

MILK, WHEAT, RYE, EGG, CASHEW, HAZELNUT, ALMOND, WALNUT 235,-

À la Carte

Mains

Halibut

Risotto, root vegetables, peas, white wine sauce.

MILK, FISH, CELERY, LUPIN, SULPHITES 485,-

Young Beef

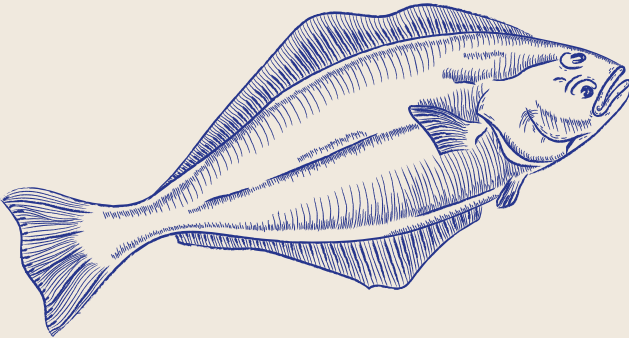
Pumpkin, pearl onions, cabbage, red wine sauce.

MILK, SULPHITES 495,-

King oyster mushroom

Celeriac, cabbage, mushrooms, chanterelle sauce.

MILK, CELERY, SULPHITES 415,-



ATTME EXPERIENCE

Reindeer

Lingonberries, sour cream, Jerusalem artichoke, onion.

MILK, MUSTARD, SULPHITES

Crab & langoustine

Risotto, apple, peas, root vegetables.

MILK, SHELLFISH, CELERY, LUPIN, SULPHITES

Wolfish

Celeriac, carrot, tarragon, capers.

MILK, SOY, FISH, CELERY, SULPHITES

Young Sheep

Pumpkin, pearl onions, cabbage, chanterelles.

MILK, SULPHITES

Goat Cheese from Beiar

Beetroot, apple, nuts, cultured buttermilk.

MILK, WHEAT, RYE, EGG, CASHEW, HAZELNUT, ALMOND, WALNUT

Your Choice of Dessert

1190,-

Wine pairing (6 glasses) 845,-

Dessert

Aurora

Blondie, plums, brown butter, miso.

MILK, WHEAT, EGG 245,-

Blueberry

Pecan, lemon, mint, meringue.

MILK, WHEAT, EGG, PECAN 235,-

Cloudberries

Vanilla, pistachio, white chocolate, Norwegian waffle cookie.

MILK, WHEAT, EGG 235,-

Petit four

From Jentene på Tunet.

ASK YOUR SERVER 195,-

Cheese from Beiar

Plum, nut bread.

MILK, WHEAT, EGG, SULPHITES 195,-

Signatur Drinks • 185,-

Linken

KETEL ONE, TIO PEPE, RHUBARB, STRAWBERRY, LEMON

Saltfjorden

FOUR ROSES, COINTREAU, ACID ADJUSTED APPLE

Lofotveggen

OLMECA ALTOS BLANCO, COCONUT, CHOCOLATE, FOREST BERRIES, LIME, GINGER BEER

Sparkling Wine

Freixenet Cordon Negro Brut Premium, Spain	150,-/845,-
Prosecco Doc Tv Extra Dry, Italy	160,-/925,-
Palmer Brut Réserve Champagne, France	215,-/1245,-

Wine

White Wine

Symington Altano Branco, Portugal	150,-/745,-
Langhe Chardonnay, Italy	175,-/875,-
Louis Latour Bourgogne Chardonnay, France	205,-/995,-

Red Wine

Symington Altano Tinto, Portugal	160,-/795,-
Barbera d'Alba Ad Maiora, Italy	185,-/925,-
Campillo Crianza, Spain	190,-/945,-

Rosé Wine

The Pale, France	170,-/845,-
------------------	-------------



Beer

Draft Beer

Carlsberg 40 CL	125,-
Kronenbourg 1664 Blanc 40 CL	146,-
Wood Pilsner 40 CL	144,-

Soft Drinks 0,33

Coca Cola, Fanta, Sprite	65,-
--------------------------	------

Eira Sparkling 0,7

85,-