ATTME

À la Carte

Snacks

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

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

Small Plates

Celery and Cured lamb
Porcini mushrooms, 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,-

Charcuterie Board from Lundal
Vendace roe, sour cream, onion.

MILK, WHEAT, RYE, FISH, SULPHITES — 345,-

CHEFS 3-COURSE | 895,-

Celery and Cured lamb
Porcini mushrooms, lingonberries, sunflower seeds.

MILK, CELERY

Young Beef
Pumpkin, pearl onions, cabbage, red wine sauce.

MILK, SULPHITE

Cloudberries
Vanilla, pistachio, white chocolate, Norwegian waffle cookie.

MILK, WHEAT, EGG

Mains

Wolffish
Risotto, root vegetables, peas, white wine sauce.

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

Christmas Cod
Pea purée, bacon butter, carrot, grilled onion, oven-baked potatoes.

MILK, FISH, LUPIN — 525,-

Young Beef
Pumpkin, pearl onions, cabbage, red wine sauce.

MILK, SULPHITES — 495,-

Christmas Plate
Pork belly, lamb ribs, root vegetable mash, red cabbage, Christmas sauce, Christmas sausage, apple, potatoes.

MILK, WHEAT, CELERY, MUSTARD, SULPHITES — 595,-

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 Risotto
Apple, peas, root vegetables.

MILK, SHELLFISH, CELERY, LUPIN, SULPHITES

Young Beef
Pumpkin, pearl onions, cabbage, red wine sauce.

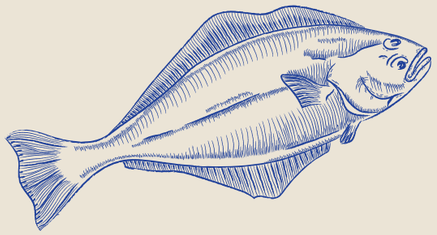
MILK, SULPHITES

Aurora
Blondie, plums, brown butter, miso.

MILK, WHEAT, EGG

1045,-

Wine pairing (4 glasses) 645,-



Dessert

Aurora
Blondie, plums, brown butter, miso.

MILK, WHEAT, EGG — 245,-

Cloudberries
Vanilla, pistachio, white chocolate, Norwegian waffle cookie.

MILK, WHEAT, EGG — 235,-

Crème Caramel
Cognac cream, mandarin.

EGG, MILK, SULPHITES — 245,-

Petit four
From Jentene på Tunet.

ASK YOUR SERVER — 195,-

Cheese from Beiarn
Plum, nut bread.

MILK, WHEAT, EGG, SULPHITES — 195,-

Signatur Drinks • 195,-

Mørketid
ALTOS REPOSADO, APPLE, CINNAMON, CARAMEL, LIME, LACTOSE-FREE MILK

ALLERGENS: SULPHITES, MILK

Lofotveggen
HAVANA 3 Y.O., MINT, APPLE, SPARKLING LEMONADE

ALLERGENS: SULPHITES

Nordlys
OHD BLANK AKEVITT, LILLET, GREEN TEA, HONEY, LEMON

ALLERGENS: SULPHITES

Sparkling Wine

Freixenet Cordon Negro, Cava Brut, Spania	150,-/845,-
Tenuta Barbon, Prosecco Extra Dry, Italia	160,-/945,-
Palmer Brut Réserve, Champagne, Frankrike	215,-/1245,-

Wine

White Wine

Soave Classico Ca' de Napa, Garganega, Italy	160,-/795,-
San Biagio Langhe, Chardonnay, Italy	175,-/875,-
Louis Latour Bourgogne, Chardonnay, France	205,-/995,-

Red Wine

Les Oliviers Côtes du Rhône, Carignan, Grenache, Syrah, France	160,-/795,-
San Biagio, Barbera d'Alba Superiore, Italy	185,-/925,-
Campillo Crianza, Tempranillo, Spain	195,-/975,-

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,-