

# karoline

The finest Norwegian Culinary traditions



### **The Skrei Season**

The cod season in Lofoten, known as Skrei season, is a truly special time. Each year, Arctic cod migrate from the Barents Sea to the Norwegian coast, spawning in the pristine, icy waters around Lofoten. This centuries-old natural event, occurring from January to April, brings some of the world's finest cod — prized for its firm, flaky texture and delicate flavor. In Nusfjord, we honor this deep-rooted tradition by sourcing our Skrei with respect for the craft and preparing it in ways that highlight its exceptional quality. Whether you enjoy a classic preparation or a modern twist, every dish offers a true taste of Lofoten — and a connection to Norway's rich fishing heritage.

*Enjoy a taste of Nusfjord*

**FORETTER — STARTERS**

**Hjorte Carpaccio**

*Syltet løk, kapers, tyttebær og parmesan*

**Deer Carpaccio**

*Pickled onion, juniper berries, capers, lingonberries  
and parmesan*

(L)

235,-

**Torsketunge**

*Syltede gulrøtter, fennikel, løyrom og sitronaioli*

**Cod Tongue**

*Pickled carrots, fennel, bleak roe and lemon aioli*

(F, W, E, SU)

235,-

**Røkt Laks fra Nusfjord**

*Håndplukkede einebær og Rørosrømme smaksatt med pepperrot*

**Nusfjord's Smoked Salmon**

*Handpicked juniper berries and sour cream seasoned with horseradish*

(F, L)

205,-

**Sjøkreps**

*Gressløkkrem, broccolini og hylleblomstsaus*

**Langoustine**

*Chives cream, broccolini and elderflower sauce*

(L, SU, SF)

365,-

HOVEDRETTER — MAIN COURSES

Skrei

*Med bakt purre, domino potet og estragonsaus*

Skrei

*With baked leek, domino potatoes and tarragon sauce*

(F, L, SU)

395,-

Lofotlam

*Sellerikompott, eple, brent løk og lammesjy med sitrontimian*

Lofot Lamb

*Celery compote, apple, burned onion and lamb jus with lemon thyme*

(L, SU, CEL)

445,-

Andebryst fra Holtegård

*Pastinakkpure, bakt rosenkål og Nusfjord Toddy -saus*

Duck Breast from Holte Farm

*Parsnip purée, baked brussel sprouts and Nusfjord Toddy -sauce*

(L, SU)

385,-

Rødbeterisotto

*Parmesan, rødbeter, hasselnøtter og feta ost*

Beetroot Risotto

*Parmesan, beetroots, hazelnuts and feta cheese*

(L, SU)

265,-

**MELLOMRETT — AFTER MAIN**

Ostetallerken

*4 oster, brød, kjeks og solbær*

Cheese Plate

*4 cheeses, bread, crackers and blackcurrant*

(L, F)

205,-

**DESSERTS**

Sjokoladefondant

*Mascarponekrem og karamellisert sjokolade*

Chocolate Fondant

*Mascarpone cream and caramelized chocolate*

(L, W, E)

165,-

Vinterbær Trio

*Nordiske bær marinert i Akevitt, bjørnebærgele og vaniljeis*

Winter Berry Trio

*Nordic berries marinated in Aquavit, blackberry jelly and vanilla ice cream*

(L)

145,-

**TASTE OF LOFOTEN**

Torsketunge

*Syltede gulrøtter, fennikel, løyrom og sitronaioli*

Cod Tongue

*Pickled carrots, fennel, bleak roe and lemon aioli*

(F, W, E, SU)

Lofotenlam

*Sellerikompott, eple, brent løk og lammesjy*

*med sitrontimian*

Lamb from Lofoten

*Celery compote, apple, burned onion and lamb jus*

*with lemon thyme*

(L, SU, CEL)

Vinterbær Trio

*Nordiske bær marinert i Akevitt,*

*bjørnebærgele og vaniljeis*

Winter Berries Trio

*Norwegian berries marinated in Aquavit,*

*blackberry jelly and vanilla ice cream*

(L)

Menu 750,-

Wine pairing 630,-

Local cheese plate 145,-

F = Fish S = Soya

SE

= Sesame M = Mustard SF = Shellfish SU = Sulfite

L = Lactose E = Egg CEL = Celery B = Mollusc N

= Nuts

P= Peanuts LU = Lupin W = Wheat R = Rye B =

Barley

H = Oat S = Spelt