

karoline



The Lofoten Lamb Season

As the days grow longer and the Lofoten summer begins, a new seasonal highlight arrives — the Lofoten Lamb. Raised freely on the rugged coastal hills and nourished by wild herbs, sea spray, and clean Arctic air, these lambs develop a unique, delicate flavor that reflects the purity of their environment. This treasured delicacy, starting at the beginning of summer and lasting into early autumn, reflects the land it comes from — pure, untamed, and full of character. In Nusfjord, we honor this tradition by preparing Lofoten Lamb with care, letting its natural quality shine in every dish.

Enjoy a taste of Nusfjord

FORRETTETTER — STARTERS

Sjømattallerken

Daglig varierende sjømat med sitron, rømme og ramsløkmajones

Seafood Platter

Daily changing seafood with lemon, sour cream and wild garlic mayonnaise

(F,L,SF,E,SU,W,M,S,B)

Daily price

Røkt Laks fra Nusfjord

Pepperrotømme og lakserogn

Nusfjord's Smoked Salmon

Horseradish sour cream and salmon roe

(F, L, SU)

215,-

Røkt rødbettartar

Rømme, ristede peanøtter og ville urter fra hagen

Smoked Beetroot Tartar

Sour cream, roasted peanuts and wild herbs from the garden

(L, W, R, P, SU)

200,-

Sommerpoteter

Sild og eggeplommekrem

Summer Potatoes

Herring and egg yolk crème

(L, E, F, SU)

190,-

Biff Tartar

"Tartar"-skum og sprø løk

Beef Tartar

"Tartar" foam and crispy onion

(E, SU, M)

230,-

Kongekrabbe

Grønne erter og røkt smør -beurre blanc

King Crab

Green peas and smoked butter beurre blanc

(L, SU, SF)

390,-

HOVEDRETTER — MAIN COURSES

Torsk

Ristet blomkål og blåskjellsaus

Cod

Roasted cauliflower and mussel sauce

(F, L, SU, B)

410,-

Posjert Egg

Asparges og hummus

Poached Egg

Asparagus and hummus

(E, SU)

290,-

Lofotlam

Stekt sommerkål og hollandaise av brunet smør

Lamb from Lofoten

Fried summer cabbage and brown butter hollandaise

(L, SU, E)

465,-

Rein

Gulrotpuré og Madeirasaus

Reindeer

Carrot purée and Madeira -sauce

(L, SU)

490,-

MELLOMRETT — AFTER MAIN

Ostetallerken

3 oster, rugflatbrød og sesongens syltetøy

Cheese Plate

3 cheeses, rye flatbread and seasonal jam

(L, R, W)

210,-

DESSERTS

Blåbær

Blåbærsorbet og melkemousse

Blueberry

Blueberry sorbet and milk mousse

(L, E)

175,-

Jordbær

Marinerte jordbær, rabarbra og frangipane

Strawberry

Marinated strawberries, rhubarb and frangipane

(L, E, SU, N)

175,-

TASTE OF LOFOTEN

Røkt Laks fra Nusfjord

Pepperrotromme og lakserogn

Nusfjord's Smoked Salmon

Horseradish sour cream and salmon roe

(F, L, SU)

Lofotlam

Stekt sommerkål og hollandaise av brunet smør

Lamb from Lofoten

Fried summer cabbage and brown butter hollandaise

(L, SU, E)

Blåbær

Blåbærsorbet og melkeskum

Blueberry

Blueberry sorbet and milk mousse

(L, E)

Menu 790,-

Wine pairing 700,-

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