

karoline



As the seasons turn and nature sets the rhythm of life in Lofoten, we follow the traditions and treasures that the land and sea provide. The Taste Of Lofoten Menu is a celebration of Nusfjord and its surroundings — a journey through flavors shaped by the ocean, the mountains, and the Arctic light.

It begins with the sea

In Nusfjord, salmon has long been a gift of the waters. Smoked with care and patience, the salmon takes on a deep, gentle aroma, enhanced by the salt air and the crackle of firewood. It is an opening taste of the fjord itself — pure, timeless, and close to the heart of the village.

It continues on land

As summer paints the hills of Lofoten, sheep roam freely among the rugged cliffs and wild herbs. The lamb grows strong in this untamed landscape, developing a flavor unlike any other — delicate, yet full of character. On the plate, the Lofoten Lamb reflects the spirit of the land: resilient, pure, and true to its origin.

It ends in the wild

From the marshes and meadows around Nusfjord, we gather treasures of the Arctic nature: golden cloudberries, the resinous freshness of spruce, and the floral sweetness of meadowsweet. Together, they form a dessert that speaks of the short but intense northern summer — bright, fragrant, and unforgettable.

The Taste Of Lofoten Menu is more than a sequence of dishes. It is a story of place and season, told through the ingredients that have nourished generations here at the edge of the sea.

Enjoy a taste of Nusfjord, a taste of Lofoten.

FORRETTER — STARTERS

Røkt Laks fra Nusfjord

Fennikelrømme og ørretrogn

Nusfjord's Smoked Salmon

Fennel sour cream and forell roe

(F, L, SU)

235,-

Stekt Andebryst

Soppconsommé, steinsoppmajones og syltede tyttebær

Roasted Duck Breast

Mushroom consommé, cep mushroom mayonnaise and salted lingonberries

(E, S, SU, M, W)

225,-

Gresskar

Bakt gresskar, pepperottrømme og urtesalat

Pumpkin

Baked pumpkin, horseradish sour cream and herb salad

(L, SU)

195,-

Jordskokk

Løyrom, syltet grønt eple

Jerusalem artichoke

Bleak roe, pickled green apple

(F, L, SU)

230,-

Kongekrabbe

Blomkål-couscous og kjernemelksaus

King crab

Cauliflower couscous and buttermilk whey sauce

(L, SU, SF)

555,-

HOVEDRETTER — MAIN COURSES

Kveite

Røkt beurre blanc, ovnsbakte reddiker og sellerirot med miso-glaze

Halibut

Smoked beurre blanc, roasted radishes and celeriac with miso glaze

(F, L, SU, S, CEL)

410,-

Lofoten lam

Braisert Lofotlam, Madeirasauss, persillerot og bygg

Lofoten lamb

Braised Lofoten Lamb, Madeira sauce, parsley root and barley

(L, B, SU)

465,-

Gnocchi

Steinsoppkrem, Västerbottenost og bønner

Gnocchi

Cep mushroom crème, Västerbotten cheese and beans

(L, SU, E)

310,-

Rein

Potetpuré, løk og rødkål

Reindeer

Potato purée, onion and red cabbage

(L, SU, M)

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

Multebær

Multepannacotta, gran-iskrem, mjødurt-honning

Cloudberry

Cloudberry pannacotta, spruce ice cream, meadowsweet honey

(L)

185,-

Sjokolade

Sjokoladefinancier, bringebærsorbet og lakris

Chocolate

Chocolate financier, raspberry sorbet and liquorice

(L, E, W, N)

185,-

TASTE OF LOFOTEN

Røkt Laks fra Nusfjord

Fennikelrømme og ørretrogn

Nusfjord's Smoked Salmon

Fennel sour cream and forell roe

(F, L, SU)

Lofoten Lam

Braisert Lofotlam, Madeirasaus, persillerot og bygg

Lofoten lamb

Braised Lofoten Lamb, Madeira sauce, parsley root and barley

(L, B, SU)

Multebær

Multepannacotta, gran-iskrem, mjødurt-honning

Cloudberry

Cloudberry pannacotta, spruce ice cream, meadowsweet honey

(L)

Menu 790,-

Wine pairing 700,-

Non-Alcohol pairing 320,-

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