

karoline



A Taste of Christmas in Lofoten

As winter descends upon Lofoten, the islands fall into a calm embrace of snow and sea. The light fades, yet warmth returns — not from the sun, but from fire, food, and fellowship. In Nusfjord, Christmas is not only a season; it is a feeling that lingers in the air, in the scent of pine and smoke, and in the flavours born from the land and sea.

It begins by the fjord.

The Arctic char, glimmering beneath the cold northern light, is gently smoked and cured and paired with the sweetness of apple and the sharpness of mustard and honey. A dish that bridges autumn's harvest and winter's calm — bright, delicate, and pure, like the season's first snow

It continues by the hearth.

The pork belly, brined in herbs and braised in aquavit, carries the heart of Norwegian Christmas. Served with beetroot and orange, it reflects the contrast of the Arctic — warmth meeting frost, spice meeting smoke. Each bite recalls the joy of the season, the scent of cloves, and the comfort of a home lit by candlelight.

It ends with sweetness and spice.

The rice pudding — crisp, golden and fragrant with cinnamon — meets the freshness of cherry and the golden glow of saffron. A final taste of celebration, where memories of family tables and laughter echo through the winter night.

This *Christmas Menu of Nusfjord* is a reflection of tradition and nature — a tribute to the light we share when the world grows dark, and to the timeless flavours that make this season one of warmth, gratitude, and wonder.

FORRETTES — STARTERS

Røye

Eplepuré, sauterte reddiker og honning- & sennepssaus

Arctic Char

Apple purée, sauteed radishes and honey & mustard sauce

(F, M, SU)

235,-

Gresskar

Bakt gresskar, pepperrottrømme 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-ravioli

Fennikelsalsa, chipotle-emulsjon og miso beurre blanc

King Crab Ravioli

Fennel salsa, chipotle emulsion and miso beurre blanc

(E, L, S, SE, SF, SU, W)

325,-

HOVEDRETTER — MAIN COURSES

Rødbetter og Blåmuggost

Blåmuggostkrem, karamellisert Brie og multer

Beets and Blue Cheese

Blue cheese crème, caramelized Brie and cloudberries

(L, SU)

310,-

Torsk

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

Cod

Smoked beurre blanc, roasted radishes and celeriac with miso glaze

(F, L, SU, S, SE, CEL)

410,-

Ribbe

Sprøstekt ribbe fra Valdres, betes, appelsin og aquavit

Pork Belly

Crispy pork belly from Valdres, beetroot, orange and aquavit

(E, L, SU)

465,-

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

Rispudding

Kirsebærsorbet, safranmelkemousse og kanel

Rice Pudding

Cherry sorbet, saffron milk mousse and cinnamon

(L)

185,-

Sjokolade

Sjokoladefinancier, bringebærsorbet og lakris

Chocolate

Chocolate financier, raspberry sorbet and liquorice

(L, E, W, N)

185,-

sTASTE OF CHRISTMAS

Røye

Eplepuré, sauterte reddiker og honning- & sennepssaus

Arctic Char

Apple purée, sauteed radishes and honey & mustard sauce

(F, M, SU)

Ribbe

Sprøstekt ribbe fra Valdres, beter, appelsin og aquavit

Pork Belly

Crispy pork belly from Valdres, beetroot, orange and aquavit

(E, L, SU)

Rispudding

Kirsebærsorbet, saffranmelkemousse og kanel

Rice Pudding

Cherry sorbet, saffron milk mousse and cinnamon

(L)

Menu 790,-
Wine pairing 650,-
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