

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

4 Smaker fra havet

Laks sashimi fra Steingen

Wasabi fra Island, hvit soya og eplegelé

Kongekrabbe

Chawanmushi, fennikel og dill

Rå reker fra Lyngen

Cosho-saus, sitrongress og purreolje

Blåskjell

Blåskjell kraft og tansmør

4 Flavours from the sea

Steigen salmon “sashimi”

Icelandic wasabi, white soy and apple gel

King crab

Chawanmushi, fennel and dill

Raw Lyngen shrimp

Cosho sauce, lemongrass and leek oil

Mussels

Mussel stock and butter

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

575,-

FORRETTETTER — STARTERS

Brioche med Blekksprutblekk og Løyrom

Pisket rømme, sitrus og pepperrot

Squid Ink Brioche with Bleak Roe

Whipped sour cream with citrus and horseradish

(F, L, W)

245,-

Kål

Grønnkål, kimchee og sesam

Cabbage

Kale, kimchee and sesame

(S, SE, SU)

195,-

Kamskjell fra Helgeland

*Løkolje, sago, xo-saus, syltet gresskar
kamskjell saus*

Scallops from Helgeland

*Onion oil, sago, xo-sauce, pickled pumpkin
scallop sauce*

(M, SF)

285,-

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,-

Skrei

Boretane-løk, kastanjepuré, kremet saus med miso og sherry

Skrei

Boretane onions, chestnut purée, creamy sauce with miso & sherry

(F, SE, S, SU, L)

425,-

Lam fra Lofoten

Lam servert på to måter, tyttebærpuré, tang- og urtemulsjon, variasjoner av selleri og lammejus

Lamb from Lofoten

Lamb serving 2 ways, lingonberry purée, seaweed herb emulsion, variations of celery and lamb jus

(E, M, SU, L, CEL)

465,-

Andebryst fra Vestfold

Rødbeter, blåbær og pistasj

Duck breast from Vestfold

Beetroot, blueberries and pistachios

(L, SU, N)

475,-

OSTERETT – CHEESE DISH

Varm brøduppuding

*øl gelé, reven ost fra Lofoten gårdsysteri
Øl sirup, olivenolje og sitron*

Warm bread pudding

*beer jelly, grated cheese from Lofoten farm cheese factory
beer syrup, olive oil and lemon*

(E, L, W)

139,-

DESSERTS

Gresskar Madeleine

Nyr-sorbet, morbærpulver og tindvedganache

Pumpkin Madeleine

Nyr -sorbet, mulberry powder and sea buckthorn ganache

(E, L)

195,-

Selleri

Miso-is, brunostganache og yuzu-skum med brunet smør-pulver

Celery

*Miso ice cream, brown cheese ganache and yuzu foam with
brown butter powder*

(CEL, E, SE, L)

195,-

TASTE OF LOFOTEN

Brioche med Blekksprutblekk og Løyrom

Pisket rømme, sitrus og pepperrot

Squid Ink Brioche with Bleak Roe

Whipped sour cream with citrus and horseradish

(F, L, W)

Lam fra Lofoten

Lam servert på to måter, tyttebærpuré, tang- og urtemulsjon, variasjoner av selleri og lammejus

Lamb from Lofoten

Lamb serving 2 ways, lingonberry purée, seaweed herb emulsion, variations of celery and lamb jus

(E, M, SU, L, CEL)

Gresskar Madeleine

Nyr-sorbet, morbærpulver og tindvedganache

Pumpkin Madeleine

Nyr -sorbet, mulberry powder and sea buckthorn ganache

(E, L)

Menu 890,-

Wine pairing 850,-

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