

# TO START

## *M/K Karoline*

*Built in 1889, Karoline was one of the last traditional sailing jekts of Vestvågøy wooden cargo vessels that connected remote fishing villages with the wider Norwegian coast. Arriving in Nusfjord in 1921, she became a vital part of village life, carrying stockfish south to Bergen and returning with timber from Namdalen to help build, repair, and sustain the village. Later fitted with an engine, Karoline continued working along the Norwegian coast and as far as Greenland. After being wrecked in a storm in 1946, she was salvaged, rebuilt, and returned to service – a testament to the resilience of both vessel and community. Though Karoline is now gone, original artefacts remain preserved in Nusfjord, including her bell, navigation lantern, and one of her two small boats. Today, Karoline Restaurant carries her name in honour of a vessel that was once a lifeline between Nusfjord and the world.*



## *Reindeer Tartare*

A Nordic take on a classic tartare, with fenugreek cheese, lovage emulsion, rhubarb gel, almonds and cured egg yolk.

N, E, MU, SU, L 249

## *Taste of the Sea*

Lyngenfjord shrimp in a fermented yuzu and white miso broth, bringing together Arctic sweetness, citrus brightness and gentle umami.  
SF, SE, S, W, SU

Fresh mussels marinated with lemongrass and wild garlic, finished with pickled sugar kelp from Lofoten - fresh, aromatic and deeply coastal.  
MO, SU

Dry-aged Steigen salmon, served sashimi-style with yuzu kosho and white soy - a delicate balance of Arctic freshness, citrus heat and umami depth.  
F, S, W, SU

Northern Sea oysters with Icelandic wasabi, tart green apple and jalapeño - a vivid expression of sea, freshness and mild heat.  
MO, SU

4 small plates 585

## *Smoked Beetroot Tartare*

Our vibrant plant-forward take with earthy beetroot, fenugreek cheese, lovage emulsion, rhubarb gel, almonds and cured egg yolk.

N, E, MU, SU, L 215

## *Tomato from Hanasand Farm*

Cured heirloom tomatoes in lemongrass oil, honey-tomato broth, tomato bread with pumpkin seeds, tomato jam, smoked butter.

W, SU, L 265

## **NUSFJORD SMOKED SALMON**

Served with whipped horseradish sour cream, radishes, meadowsweet and trout roe.

F, L, SU 229



## *Bread & Butter*

*Every morning, the bakery in Nusfjord fills with the aroma of freshly baked bread. Our sourdough and seed loaf are made with a natural rye starter, creating a beautifully crisp crust and a remarkably flavourful, moist crumb – the perfect accompaniment to any Nordic meal. We follow the seasons closely, allowing the surrounding nature to shape our flavours, from pastries to the butter served alongside our bread. Herbs, berries, flowers, and wild plants harvested throughout the year become part of the butters guests enjoy while dining at Restaurant Karoline.*

B = Barley, CEL = Celery, E = Egg, F = Fish, GF = Gluten free, H = Oat, L = Lactose, LU = Lupin, M = Mustard, MO = Mollusk, N = Nuts, P = Peanuts, R = Rye, S = Soya, SE = Sesame, SF = Shellfish, SP = Spelt, SU = Sulphite, W = Wheat

Prices subject to change.  
All prices in NOK, tax inclusive.

# GREATER AFFAIRS

## 5 Course Arctic Journey

### Fish Head Soup

Flaked fish croquette, XO sauce, toasted sunflower seeds, warm spices, seaweed furikake and porcini.

MO, SF, F, W, L, E, SE



### Cheese Dish

Crisp croustades with Västerbotten cheese, Swedish bleak roe, toasted seaweed and fresh herbs.

W, F, L, E

### Locally Caught Sei

Grilled and served with almond potatoes farmed locally, rowan berries, kale and smoked soy. Brown butter with fermented chili and chives.

F, SU, S, W, L

### Lofoten Lamb Variations

With lingonberry and clove gel, herb and truffle seaweed emulsion, celeriac variations and spiced lamb jus. Finished with black tea aroma.

E, MU, CEL, SU

### Rhubarb and Strawberries

With tonka beans, fresh mint and rooibos tea broth.

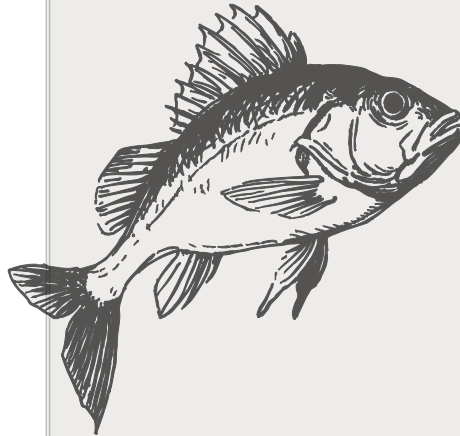
5 course tasting 1195

## Catch of the Day

Served with chestnut purée, baked onions, and Tellicherry pepper. Finished with a sauce made from miso, sherry, and cream, rounded off with fresh dill oil.

F, SE, S, L, SU, W

Market price – please ask your server.



## Meat Main Course

Reindeer top round with roasted cauliflower purée, smoked pork and caramelized onion croquette, coffee-scented sauce.

L, SU, W, E

495

## 5 Course Plant & Place

### Tomato from Hanasand Farm

Cured heirloom tomatoes in lemongrass oil, honey-tomato broth, tomato bread with pumpkin seeds, tomato jam, smoked butter.

W, SU, L

265

### Sea and Cheese

Crispy croustades filled with Västerbotten cheese, topped with seaweed pearls, toasted seaweed and fresh herbs.

W, F, L, E

245

### Smoked Beetroot Tartare

Our vibrant plant-forward take with earthy beetroot, fenugreek cheese, lovage emulsion, rhubarb gel, almonds and cured egg yolk.

N, E, MU, SU, L

215

### Baked Celeriac

With fried baby onions, mousseline sauce with fenugreek cheese and Hvasser asparagus, finished with pumpkin seed oil.

CEL, L, SU

295

### Rhubarb and Strawberries

With tonka beans, fresh mint and rooibos tea broth.

225

5 course tasting 1050

## Dessert

### Chocolate Tarte

With praline ice cream, Norwegian brown cheese caramel, crispy mocha sugar kelp and orange zest.

L, N, E, W

225

### Cheese Board

Selection of local cheeses, carrot purée with sea buckthorn coriander and caraway. Honey-glazed apple, parsnip bread.

L, W

245

### Rhubarb and Strawberries

With tonka beans, fresh mint and rooibos tea broth.

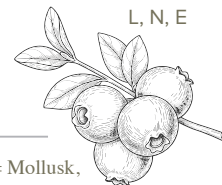
225

### Blueberries and Milk

Blueberry sorbet and vanilla milk mousse with lemon-thyme almond cake and caramelized butter.

L, N, E

195



# COCKTAILS

*Between the mountains and the open sea, our cocktails are inspired by the Arctic landscape surrounding Nusfjord. Fresh herbs, citrus, berries and Nordic flavors are combined with elegant spirits and carefully selected ingredients to complement our cuisine and the rhythm of the seasons. Designed to pair beautifully with seafood, game and vegetables from Northern Norway, each cocktail reflects the balance of freshness, salinity and warmth found in our kitchen.*

## Signature Seaweed Paloma

Inspired by the rugged coastline of Lofoten, this refreshing twist on the classic Paloma combines aquavit with vibrant pink grapefruit and a delicate touch of seaweed salt. Bright citrus, gentle salinity and herbal Nordic character come together in a crisp and refreshing cocktail that captures the essence of the sea.

Aquavit · Pink Grapefruit · Seaweed Salt 179



## Yuzu Gin Martini

A crisp and elegant martini inspired by the cold Arctic coastline. Choose between gin or vodka, paired with dry vermouth and bright yuzu citrus, finished with a touch of sea salt. Clean, refreshing and beautifully balanced, with a mineral character reminiscent of ocean air and Nordic winters.

Gin or Vodka · Dry Vermouth · Yuzu · Sea Salt 189

## Nordic Spritz

Light, refreshing and aromatic. Sparkling wine, elderflower and citrus create a delicate spritz inspired by long summer evenings under the midnight sun. Fresh and elegant with a soft floral finish.

Sparkling Wine · Elderflower · Lemon · Soda 189

## Lingonberry Aquavit Sour

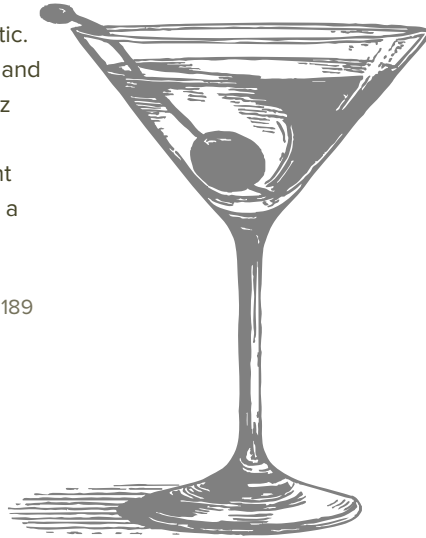
Inspired by the forests and mountains surrounding Lofoten. Aquavit and lingonberries come together in a fresh and balanced sour with gentle herbal notes and bright acidity. A Nordic interpretation of a classic cocktail, pairing beautifully with game and earthy flavors.

Aquavit · Lingonberry · Lemon · Rosemary 189

## Wild Meadow Old Fashioned

Inspired by the wild meadows surrounding the fjords, this elegant interpretation of the classic Old Fashioned combines bourbon with the delicate floral notes of meadowsweet and the gentle bitterness of dandelion. Rich and complex with layers of honey, herbs and warm spice, creating a smooth and aromatic finish.

Bourbon · Meadowsweet · Dandelion 189



## Sea Buckthorn Margarita

A Nordic twist on a timeless classic. Tequila blanco and orange liqueur are balanced with the vibrant acidity of sea buckthorn, one of the Arctic's most treasured berries. Bright, refreshing and citrus-forward, with a lively finish that reflects the wild coastal landscapes of Northern Norway.

Tequila Blanco · Orange Liqueur · Sea Buckthorn 189

## Mocktails

*Crafted with the same philosophy as our cocktails, our alcohol-free drinks focus on freshness, balance and Nordic ingredients.*

## Cucumber Apple Fizz

Fresh cucumber and green apple create a vibrant and refreshing drink inspired by Nordic gardens and cool Arctic mornings. Finished with sparkling water for a clean and lively expression.

Cucumber · Apple · Soda 159

## Nordic Coffee

Tim Wendelboe's cold brew coffee shaken with brown sugar and finished with a touch of cream and orange zest. Smooth, comforting and inspired by slow evenings in the North.

Cold Brew Coffee · Brown Sugar · Cream · Orange 159

## Citrus Tea Tonic

Cold green tea, citrus and tonic water come together in a refreshing and lightly bitter alcohol-free pairing drink. Bright, clean and ideal with seafood and lighter dishes.

Green Tea · Citrus · Tonic 159



# DRINKS

## *Non-Alcoholic Drinks*

### **Non-Alcoholic Beer**

|                         |     |
|-------------------------|-----|
| Mikkeller Easy Peasy    | 80  |
| Mikkeller Summer Shandy | 110 |

### **Alcohol-Free Selection**

|                                  |     |
|----------------------------------|-----|
| Weingut Balthasar Ress Pretender | 120 |
| Ambijus Clearly Confused         | 120 |
| Ambijus Real Fantasy             | 120 |
| Sparkling Tea Blå                | 95  |

### **Water**

|                             |     |
|-----------------------------|-----|
| Lofoten Water               |     |
| Still / Sparkling   0,45 cl | 60  |
| Lofoten Water               |     |
| Still / Sparkling   0,90 cl | 110 |

### **Coffee, Tea & Juice**

|                               |         |
|-------------------------------|---------|
| Espresso   Single / Double    | 44 / 54 |
| Cappuccino   Single / Double  | 65 / 75 |
| Caffè Latte   Single / Double | 72 / 82 |
| Americano                     | 57      |
| Solberg & Hansen Teas         | 39      |
| Mikkelhaug Apple Juice        | 105     |
| Mikkelhaug Rhubarb            | 105     |

## *Beers & Ciders*

### **Draft Beer – Fatøl**

|                                 |           |
|---------------------------------|-----------|
| LofotPils   0,3 / 0,5           | 95 / 130  |
| LofotPils Blond Ale   0,3 / 0,5 | 105 / 140 |

### **Beer & Local Cider**

|                               |           |
|-------------------------------|-----------|
| LofotPils Nordlands IPA       | 139       |
| LofotPils Trollfjord          | 109       |
| Aga Lagmann Sider   0,2 / 0,7 | 115 / 570 |
| Mikkeller Space Race Neipa    | 149       |
| Mikkeller Casa Fresca Lager   | 135       |

## *Wine by the Glass*

### **White**

|                             |     |
|-----------------------------|-----|
| Soalheiro, Granit Alvarinho | 170 |
|-----------------------------|-----|

|                                   |     |
|-----------------------------------|-----|
| Simon Billaud, Chablis Chardonnay | 230 |
|-----------------------------------|-----|

|   |     |
|---|-----|
| Nikolaihof, Federspiel Grüner Veltliner | 210 |
|---|-----|

### **Rosé**

|   |     |
|---|-----|
| Terre Nere, Etna Rosato Nerello Mascalese | 230 |
|---|-----|

### **Red**

|                                       |     |
|---------------------------------------|-----|
| J.M. Burgaud, Morgon Côte Du Py Gamay | 200 |
|---------------------------------------|-----|

|                                 |     |
|---------------------------------|-----|
| Moric, Burgenland Blaufrankisch | 195 |
|---------------------------------|-----|

|                                |     |
|--------------------------------|-----|
| Envinatè, Táganan Listán Negro | 245 |
|--------------------------------|-----|

## **DESSERT & PORT WINE**

|   |     |
|---|-----|
| Oremus, Tokaji Late Harvest, Hárslevelu, Zéta, Muscat | 115 |
|---|-----|

|                                     |     |
|-------------------------------------|-----|
| Il Falchetto Moscato d'Asti Moscato | 110 |
|-------------------------------------|-----|

|  |     |
|--|-----|
| Bache Gabrielsen Very Old Pineau des Charentes | 155 |
|--|-----|

|                        |     |
|------------------------|-----|
| Niepoort LBV Port Wine | 110 |
|------------------------|-----|

## *Local Spirits*

### **Aquavit**

|                   |     |
|-------------------|-----|
| Nuet Dry          | 160 |
| Loiten Linie 16YO | 120 |
| Lysholm Linie     | 120 |
| Gammel Opland     | 120 |
| Bareksten Aquavit | 120 |

### **Whisky & Blends**

|                    |     |
|--------------------|-----|
| Myken Ocean Heart  | 250 |
| Bivrost Yggdrasil  | 270 |
| Feddie Single Malt | 170 |

### **Gin & Vodka**

|                      |     |
|----------------------|-----|
| Bareksten            | 145 |
| Myken Gin of the Sea | 210 |
| Bivrost Arctic Gin   | 165 |
| Bivrost Arctic Vodka | 160 |

### **Liqueur**

|                    |    |
|--------------------|----|
| Nuet Moments Toddy | 89 |
|--------------------|----|



# DRINKS

## *Aperitif by the Glass*

|                           |     |
|---------------------------|-----|
| Gusbourne Blanc de Blancs | 290 |
| Kir Royal                 | 235 |
| Taittinger                | 280 |
| Aperitivo Spritz          | 150 |



## **Aquavit**

|                   |     |
|-------------------|-----|
| Nuet Dry          | 160 |
| Loiten Linie 16YO | 120 |
| Lysholm Linie     | 120 |
| Gammel Opland     | 120 |
| Bareksten Aquavit | 120 |

## **Whisky & Blends**

|                   |     |
|-------------------|-----|
| Tullamore         | 105 |
| Oban 14YO         | 215 |
| Lagavulin 8YO     | 149 |
| Lagavulin 16YO    | 250 |
| Talisker 10YO     | 165 |
| Chivas 12YO       | 140 |
| Jack Daniel's     | 145 |
| Bulleit Bourbon   | 150 |
| Ardbeg 10YO       | 199 |
| Ardbeg Uigeadail  | 305 |
| Glenmorangie 18YO | 200 |

## **Cognac & Armagnac**

|                             |     |
|-----------------------------|-----|
| Bache Gabrielsen – Sérénité | 235 |
| Braastad VS                 | 120 |
| Braastad VSOP               | 130 |
| Braastad XO                 | 165 |
| Hennessy VSOP               | 230 |
| Hennessy XO                 | 490 |

## **Rum**

|                      |     |
|----------------------|-----|
| Plantation 3 Star    | 110 |
| Plantation Dark      | 115 |
| Plantation Pineapple | 135 |
| Zacapa 23            | 180 |
| Eminente Reserva 7YO | 150 |

## **Gin**

|            |     |
|------------|-----|
| Botanist   | 155 |
| Hendrick's | 155 |

## **Vodka & Tequila**

|                         |     |
|-------------------------|-----|
| Belvedere Vodka         | 150 |
| Volcán Reposado Tequila | 170 |

## **Liqueurs**

|                             |     |
|-----------------------------|-----|
| Baileys                     | 85  |
| Kahlúa                      | 85  |
| Disaronno                   | 115 |
| Jägermeister                | 115 |
| Fernet Branca               | 119 |
| Gammel Dansk Halv or Bitter | 119 |
| Sambuca                     | 185 |

