

TO START

This year's autumn menu is inspired by the changing rhythm of the Arctic coast and the quiet beauty of the season. It reflects shorter days, crisp air, fishing boats returning through darker fjords, and a landscape slowly turning towards winter. The flavours are shaped by what autumn gives us – cold northern waters, wild berries, mushrooms, root vegetables, herbs, and produce gathered from local farms before the first frost. It is a season of depth, warmth and preservation, celebrating the last abundance of the land before winter settles in.



Reindeer Tataki

A Nordic interpretation of the Japanese classic, with fenugreek cheese, mushroom emulsion, almonds and cured egg yolk.

N, E, M, SU, L, S, SE

249

Taste of the Sea

Three tastes from Lofoten's Arctic waters.

Yuzu-Cured Lyngen Shrimp

Lyngen shrimp with apple, Icelandic wasabi and salted citrus vinaigrette.

SF, S, SU, SE, M

Dry-Aged Salmon from Steigen

Grilled on one side, glazed with smoked soy and served with a seaweed salad.

F, S, W, SU, SE

Mussel "Cioppino"

Mussels with lemongrass, pickled chilli and fresh coriander.

M, SU, S, MO

3 small plates and chef's daily creation
525

Kalix Vendace Roe

Kalix vendace roe with squid ink brioche, wasabi infused sour cream, pickled red onion, lemon, dill and brown butter.

L, F, W, SU

289

Beef Carpaccio

Beef tenderloin with wild mushrooms, Västerbotten cheese, egg yolk cream, pickled mustard seeds, lingonberry compote and crisp cress.

L, E, SU, M

259

SMOKED NUSFJORD SALMON

House-smoked salmon with whipped horseradish sour cream, radishes, meadowsweet and trout roe.

F, L, SU, M

229



Bread Course



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, wild plants and even seaweed harvested throughout the year become part of the butters guests enjoy while dining at Restaurant Karoline.

L, R, W

95

GREATER AFFAIRS

5 Course Arctic Journey

A journey through Lofoten as summer gives way to autumn.

Monkfish Cheek

Soy glaze · red miso broth · cod skin crisps

F, S, W, SE, SU

Fiskesuppé på Fiskehoder

Lofoten fish soup · fish croquette · XO sauce · sunflower seeds · warming spices · furikake

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

Arctic Char

Potato textures · fermented chillies · beurre blanc · marinated trout roe

F, L, SU, S

Lofoten Lamb

Celeriac textures · lingonberry-clove gel · herb-truffle seaweed emulsion · rich lamb jus

L, E, M, SU, CEL

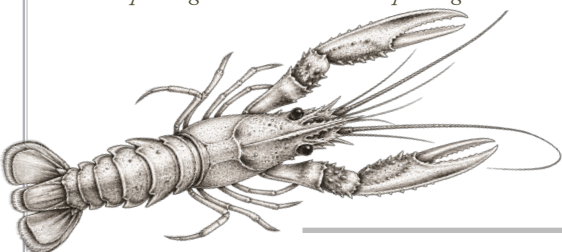
Norwegian Plums

Budapest cocoa roll · pickled plum · lemon crème · plum-umeshu liqueur syrup · dark plum sorbet · almond

W, E, L, N, SU

Tasting 1195

Wine pairing 790 · Non-alcoholic pairing 390



Reindeer

Reindeer steak with brussels sprouts, smoked pork and caramelised onion croquette, and a rich coffee-infused jus.

L, SU, W, E

495



Catch of the Day

Fresh seasonal fish with chestnut purée, winter cabbage and black pepper, finished with miso-sherry cream sauce and dill oil.

F, SE, S, L, SU

Market price – please ask your server.

Meat of the Day

Carved local meat with our house spice rub, demi-glace, smoked-butter hollandaise, baby potatoes and mushroom duxelles.

S, SE, E, L, SU

485

5 Course Plant & Place

A journey through Autumn gardens.

Yellow Beets

Västerbotten cheese · egg yolk · mustard seed · apricot · pickled chanterelles

E, L, SU, M

225

Radishes & the Sea

Norwegian radishes in different textures · charred and pickled cucumber · seaweed broth · warm autumn spices

SU

205

Northern Celeriac

Butter-steamed celeriac · crisp celeriac · fried tofu · fermented blackcurrant · soy · sesame

F, S, W, SE, CEL

325

Autumn Harvest

Baked pumpkin · crisp peas · spiced carrot purée · sea buckthorn · gooseberry · almonds · pesto of garden flowers

N, SU

345

The Naked Apple

Norwegian autumn apples · vanilla crème · cardamom crumble · apple caramel · fennel sorbet

L, E, W

185

Tasting 950

Wine pairing 790 · Non-alcoholic pairing 390

Mains

Langoustine & Ravioli

Langoustine broth with warming spices, shellfish oil, ravioli of leek and fish mousse, local shrimps.

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

395

Hibachi-Glazed Chicken

Poached chicken breast finished over glowing coals with honey-glaze, mustard and tarragon velouté, autumn root vegetables, winter kale.

S, L, M, SU, W

415

Northern Norwegian Fish Stew

Today's catch with mussels, shrimps, fennel, leeks and carrots in a rich coastal broth, finished with leek oil.

F, L, SF, SU, MO

365

Pork Belly

Braised and roasted pork belly, ginger ramen bone broth, chanterelle textures, infused nori, poached carrot.

S, SU, L, SE

435

DESSERTS



Norwegian Cheese Selection

A selection of local cheeses with carrot and sea buckthorn, coriander and caraway, served with honey-glazed carrot bread and apple syrup.

L, W, SU

245

The Naked Apple

Our take on the Norwegian classic, Tilsørt Bondepiker.

Autumn apple · vanilla crème · cardamom · apple caramel · fennel sorbet.

A celebration of the Norwegian autumn apple - nothing hidden and nothing wasted. Flesh, peel and even the core find their way onto the plate, reflecting our respect for the season, its produce and our zero-waste philosophy.

L, E, W

185

Wine Pairing

Eiane Gård · Élodie Issider

Apple on the plate, apple in the glass. A distinctly Norwegian apple wine that brings The Naked Apple full circle. The autumn apple is explored in every element of the dessert, then rediscovered in the glass through Élodie Issider - a beautifully fresh and elegant Norwegian apple wine.

290

Blackcurrant & Milk

A celebration of the deep, vibrant flavours of Nordic blackcurrants.

Tart blackcurrant sorbet · vanilla milk mousse · almond cake · nutty brown butter · fermented blackcurrant sauce.

L, N, E

195

Wine Pairing

Weingut Ratzenberger · Bacharacher Wolfshöhle Riesling Auslese 2006

Nordic fruit meets the depth of time. The vivid acidity of blackcurrant is beautifully balanced by the honeyed richness and vibrant freshness of this mature Riesling.

Bright fruit, creamy richness and the elegance of a Riesling shaped by two decades of age.

240

Norwegian Plums

An expression of the Norwegian autumn harvest.

Pickled plums · Budapest-style cocoa roll · lemon crème · plum-umeshu liqueur syrup · dark plum sorbet · almond.

W, E, L, N

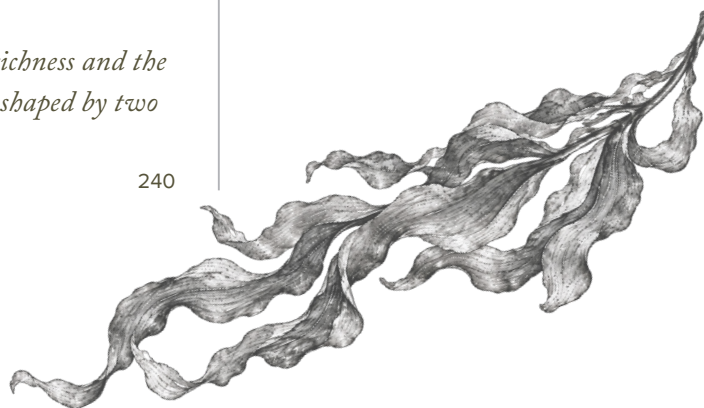
195

Wine Pairing

Yoigokochi · Mii No Umesu

Norwegian plum meets Japanese plum. Vibrant fruit and bright acidity echo the plum, citrus and cocoa, bringing together two expressions of plum in one elegant pairing.

185



Cooking with Intention

Our cooking begins with respect for the whole ingredient. What might otherwise be discarded becomes flavour, texture and character, inspiring us to cook more creatively and thoughtfully. For us, no-waste cooking is not a restriction, but an art and a continuous source of inspiration.



COCKTAILS

Cocktails

Arctic Pearl

Clean, bright and distinctly Nordic. Aquavit and delicate pear meet the vivid acidity of sea buckthorn – inspired by the pale light, cold waters and rugged coastline of Lofoten.

Aquavit · Clarified Pear ·
Vermouth · Sea Buckthorn

189

Fjord Butter Old Fashioned

Deep, warming and aromatic. Browned butter brings richness, while spruce and pine recall the forests and woodsmoke surrounding the fjord. A northern interpretation of an old classic.

Bourbon or Aquavit · Browned
Butter · Bitters · Spruce · Pine

189

Forest Negroni

Bittersweet and quietly wild. Gin infused with Nordic berries brings the character of the forest floor to the classic Negroni – dark fruit, herbs and a lingering bitter finish.

Berry-Infused Gin · Vermouth ·
Bitters

189

Lingonberry Collins

Fresh, tart and refreshing. Wild lingonberries bring bright northern acidity, balanced with citrus and bubbles for a light taste of the Arctic landscape.

Aquavit or Gin · Lingonberry ·
Lemon · Soda

179



Seaweed Martini

From the shores of Nusfjord. A crisp, mineral Martini with subtle salinity from seaweed – clean, cold and reminiscent of the Norwegian Sea.

Seaweed-Infused Gin or Vodka ·
Dry Vermouth

189

Lofoten Spritz

Golden, lively and refreshing. Sea buckthorn brings a distinctly northern brightness to the classic spritz, capturing the colour and freshness of a Lofoten summer evening.

Aperitivo · Sea Buckthorn ·
Sparkling Wine · Soda

179

Mocktails

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

Nordic Garden

Crisp and herbaceous, inspired by the freshness of a Nordic kitchen garden. Green apple and cucumber meet fragrant dill, citrus and tonic.

Green Apple · Dill · Cucumber ·
Lemon · Tonic

149

Forest & Tea

Dark berries and woodland aromatics. Black tea gives structure, while blackcurrant and juniper bring depth and a distinctly northern character.

Black Tea · Blackcurrant · Lofoten
Juniper · Lemon

149

Arctic Apple

Light, floral and refreshing. Norwegian apple and elderflower capture the softer side of the Nordic landscape, lifted with lemon and gentle bubbles.

Norwegian Apple · Lemon ·
Elderflower · Sparkling Water

149

Between the mountains and the open sea, our cocktails are inspired by the Arctic landscape surrounding Nusfjord.

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.



DRINKS

Non-Alcoholic Drinks

Non-Alcoholic Beer

Peroni 0%	85
Mikkeller Easy Peasy	109
Aga Humlesus Cider 0,2 / 0,7	99 / 350

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 / 72
Caffè Latte Single / Double	72 / 82
Americano	57
Safteriet Apple Juice	68
Safteriet Rhubarb	68
Loose Leaf Tea	75

Clarity Herbal, a Lofoten blend of assam, calendula, mint and birch.

Greshoppe, a blend of green tea and oolong, tea blossoms and sunflower petals.

Pu Erh, fermented tea blend from Yunnan, China.

Sjasmin Tai Mu Long, white tea from China with jasmine flowers.

Peppermint, Rooibos or Vanilla Black Tea.



Wine by the Glass

WHITE

Tenuta Santori, Offida Pecorino	170
Nikolaihof, Federspiel	
Grüner Veltliner	210
François Mikulski, Bourgogne Blanc, Chardonnay	290

RED

Jean-Marc Burgaud Morgon	
Côte Du Py – Gamay	200
Tenuta Santori, Offida Rosso	
Montepulciano	210
Weingut Winter Dittelsheim	
Spätburgunder – Spätburgunder	290

ROSÉ

Terre Nere, Etna Rosato	
Nerello Mascalese	230

DESSERT & PORT WINE

Oremus Tokaji Late	
Harvest – Furmint, Hárslevelu, Zéta, Muscat	115
Eiane Gård, Élodie Issider	290
Yoigokochi, Mii No Umeshu	185
Bache Gabrielsen Very	
Old Pineau des Charentes	155
Niepoort LBV – Port Wine	110

Beers & Ciders

Draft Beer – Fatøl

LofotPils 0,3 / 0,5	105 / 140
LofotPils Blond Ale 0,3 / 0,5	115 / 150

Beer & Local Cider

Lofotpils Nordlands IPA	165
Lofotpils Trollfjord	109
Mikkeller Casa Fresca Lager	135
Aga Lagmann Sider 0,2 / 0,7	115 / 570

Local Spirits

Aquavit

Nuet Dry	160
Loiten Linie 16 yo	120
Lysholm Linie	120
Gammel Opland	120
Bareksten Aquavit	120

Whisky & Blends

Myken Ocean Heart	250
Bivrost Yggdrasil	270
Freddie 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
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DRINKS

Aperitif by the Glass

François Mikulski, Crémant de Bourgogne	230
Kir Royal	235
Taittinger	280



Aquavit

Nuet Dry	160
Loiten Linie 16 yo	120
Lysholm Linie	120
Gammel Opland	120
Bareksten Aquavit	120

Whisky & Blends

Tullamore	105
Oban 14 yo	215
Lagavulin 8 yo	149
Lagavulin 16 yo	250
Talisker 10 yo	165
Chivas 12 yo	140
Jack Daniel's	145
Bulleit Bourbon	150
Ardbeg 10 yo	199
Ardbeg Uigeadail	305
Glenmorangie 18 yo	295

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	130
Plantation Dark	140
Plantation Pineapple	150
Zacapa 23	180
Eminente Reserva 7 yo	150

Gin

Botanist	155
Hendrick's	155
Malfy Limone	130

Vodka & Tequila

Belvedere Vodka	150
Tito's Vodka	175
Casamigos Blanco	140
Casamigos Reposado	150
Volcan Blanco	165
400 Conejos Joven Mezcal	260

Liqueurs

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

