



R Ø S T

arctic fine dining

DINNER



# R Ø S T

## UPGRADE ADD ON

		NOK
<b>Caviar</b> with blini, shallots, and sour cream [ M, G (WHEAT, BARLEY), SU, F, E ]		
Løyrom, Price pr 100 g.		699
Rossini Baeril, Price 30 g.		659
Rossini Baeril, Price 50 g.		1089
 Arctic pearls, Price pr 50 g. (Vegan seaweed roe from Lofoten)		159
<b>Pacific oyster</b> with red onion vinaigrette, 1 stk.		55
<b>Pacific oyster</b> with red onion vinaigrette, 3 stk. [ B, SU ]		130
Ask your waiter why we choose Pacific oysters over Norwegian oysters.		
<b>King crab</b> from our tank, Price pr 1 000 g. <i>Join your waiter at the tank to pick out the king crab which our chefs will prepare fresh for you. After the meal, receive a souvenir card about your crab with details about where on the Norwegian coast it was caught and by who, signed by the head chef.</i> [ SK, ASK YOUR WAITER ]		1400

Ask your waiter about today's five-course meal is based on seasonal ingredients from the Norwegian coast. Choose 3-4 or 5 dishes.

 earth  sea  butchery  vegan



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## SIGNATURE STARTER

### Chicken-liver mousse

with salted ham from Myklevik Farm and brioche

[ E, M, SU, G (WHEAT) ] Carbon footprint: 0,58 kgCO<sub>2</sub>



### Norwegian scallops and sea urchin

from Ecofang in Tromsø with smoked butter sauce  
and fermented cabbage

[ B, M ] Carbon footprint: 1,21 kgCO<sub>2</sub>



### Dry-aged beef tartar

with Norwegian horseradish, cured egg yolk,  
and flowers from Myklevik Farm

[ M, E, SE ] Carbon footprint: 3,11 kgCO<sub>2</sub>



### Seaweed soup

with Norwegian miso and roasted king crab tail

[ SU, SK, SF, G (WHEAT) SO ] Carbon footprint: 0,37 kgCO<sub>2</sub>



### ✔ Asparagus grown and picked in Norway

with caramelised cauliflower cream, pickled onion,  
and micro herbs from our cabinet

[ SU ] Carbon footprint: 0,14 kgCO<sub>2</sub>





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## SIGNATURE MAIN COURSE

### Truffle seaweed and steamed coastal cod

with sago and blue mussels from Rissa with dill oil

[ B, F, M, SU ] Carbon footprint: 0,44 kgCO<sub>2</sub>



### Smoked winged kelp chicken

with butter steamed kale and white beans  
and tarragon sauce

[ F, M ] Carbon footprint: 0,90 kgCO<sub>2</sub>



### Smoked butare chicken

with butter steamed kale, white beans and tarragon sauce

[ S, SU, G (WHEAT), E ] Carbon footprint: 0,78 kgCO<sub>2</sub>



### Cut of reindeer

from Finnmark with blackberries, Jerusalem artichoke,  
and pickled yellow beetroot

[ M, SU ] Carbon footprint: 2,34 kgCO<sub>2</sub>



### Mushroom Wellington

with rosemary, grilled asparagus, caramelised cauliflower,  
and butter kale

[ G (WHEAT), SU ] Carbon footprint: 0,57 kgCO<sub>2</sub>





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## SIGNATURE DESSERTS

**Sabayon with strawberry and rhubarb rose wine**  
from Anikonic with hazelnut brittle, sea buckthorn  
and honey tuile

[ E, M, G (WHEAT), N (HAZEL NUT) ] Carbon footprint: 0,71 kgCO<sub>2</sub>



**White chocolate cream**

with cloudberries from the Arctic tundra  
and Norwegian waffle cookie (krumkake)

[ E, M, G (WHEAT) ] Carbon footprint: 0,67 kgCO<sub>2</sub>



**Rice pancakes**

with vanilla ice cream from Livland Farm in Lofoten,  
vanilla caramel from Tverås Farm and raspberries

[ M, E, G (WHEAT) ] Carbon footprint: 0,61 kgCO<sub>2</sub>



**Homemade marshmallow and beetroot cake**

with blackberry and licorice ice cream from Arktis in Svolvær

[ E, M, G (WHEAT) ] Carbon footprint: 0,14 kgCO<sub>2</sub>



 **Vegan chocolate cream**

with cloudberries from the arctic tundra and hazelnut crust

[ SO ]







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