



Starters.

Fish Soup	175 NOK
Allergens: 1, 3, 4, 7, 9	
Garlic Bread	85 NOK
Allergens: 1, 3, 7	
Loaded Cheese Fries	95 NOK
Allergens: 7, 3	

Our Classics.

Fish & Chips

Crispy Local Norwegian Cod served with fries, coleslaw and homemade tartare dip	300 NOK
Allergens: 1, 2, 3, 4, 10, 12	

Rein & Chips

Norwegian reindeer chopped and roasted on fries with bacon, grated cheddar and mozzarella cheese, roaster onion & aragula leaves	300 NOK
Allergens: 3, 7, 6, 1	

King Crab

Premium King Crab from the region, served with baugette with butter, lemon & garlic butter	690 NOK
Allergens: 2, 9, 10, 1, 7	

Norwegian platter

Selection of Norwegian delicacy: slices of reindeer meat, 2 snow crab leg, pieces of cheese (selbu blå , dovre brie pepper), served with aioli sauce & flottbrod	740 NOK
Allergens: 1, 2, 3, 4, 5, 7, 8, 14	

Whale meatballs

Homemade whale balls served with green pepper sauce, potato puree & selection od vegetables	310 NOK
Allergens: 1, 3, 7	

Dessert.

Brownie/Cheesecake	100 NOK
Allergens: 1, 7, 3, 6	

Ice cream dessert	100 NOK
Allergens: 7, 3, 6	

Affogato	95 NOK
Allergens: 3, 6, 7, 6	

Menu allergen key: 1.Gluten, 2.Crustaceans, 3 Eggs, 4.Fish, 5.Peanuts, 6.Soybeans, 7. Milk 8. Nuts, 9.Celery, 10.Mustard, 11.Sesame, 12.Sulphites, 13 Lupin, 14 Molluscs.

To be sure - ask the waiter about your allergens

**Bornesveien 17a, Skarsvag,
Norway**



Drinks.

Soft drinks

Coca cola / Zero / Sprite / Solo Orange	40 NOK
Tea	30 NOK
Espresso	35 NOK
Americano	35 NOK
Cappuccino	45 NOK
Latte Machiatto	45 NOK
Hot Chocolate	45 NOK

Our story.

Just a few kilometers from Skarsvåg, at the foot of Nordkapp, lie some of the richest fishing grounds in the world. This is where our story begins.

From February to September, the Arctic waters welcome the great migration of skrei — the most prized variety of cod. Shaped by the harsh rhythm of the North, it travels hundreds of kilometers to reach its natural spawning grounds. Its flesh is firm, pure, and clean in taste, formed by the cold, crystal waters of the Barents Sea.

In our kitchen, we serve only wild fish, caught traditionally on hooks — never by nets. Each day we buy directly from local fishermen, men and women of the sea who have known these waters for generations. It is a relationship built on trust, respect, and a shared responsibility for quality.

Our philosophy is simple: not to spoil what the sea has created.

We refuse to dominate its natural flavor. — we honor it.

We are creating a restaurant that does not compete with nature, but tells its story.

At the edge of the world.

Where flavor begins in the ocean.

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Norway**