



# THE NORDIC CUISINE

There's so much more to Nordic cuisine than you can imagine.

It stretches from the midnight sun of northern Norway to the flat, fertile fields of Denmark. All the way up to Iceland and across Sweden & Finland. Scandinavian food culture is a lot more varied than you might think.

That said, several dishes and ingredients link all the regions together, bringing a uniquely Nordic food experience to life. That was created by thousands of years of heritage and shared culture, and a bit of Viking pillaging.

Scandinavian food is simple. When you work with the very best produce, there's no need to overcomplicate it.

Our A La Carte Menu evolves with the seasons, reflecting our dedication to freshness and quality. Each dish undergoes meticulous testing and refinement, ensuring it meets our standards of excellence. We take great care in sourcing the finest local ingredients, from potatoes to lobsters, to craft dishes that celebrate their flavours.

Attention to detail is paramount in our kitchen, where every element is thoughtfully considered. We believe in simplicity with purpose, where nothing is extraneous, and every component contributes to the overall experience.

At the heart of our approach is honesty. We prioritize integrity in our culinary creations, choosing to uphold sophistication and refinement in every dish.

Tuesday – Saturday 16.00 - 21.00

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## NEW BEGINNINGS & LIQUID

### **Pan fried scallops**

Truffle mayo & truffle oil | rucola | baked tomatoes

S, SU, MO

168,-

### **Norwegian - spanish style chilled gazpacho**

Bell peppers | basil | olive oil

(optional - add fresh marinated salmon)

F

145,- /195,-

### **Light cream of new asparagus**

M

110,-

## THE GREEN TOOTH

### **Green asparagus**

Vinaigrette | red onions | sour cream

(optional – add trout eggs)

M, Su, F

165,-/205,-

### **Sweet potato & zucchini**

Roasted pumpkin seeds | baked tomatoes | balsamic | rucola

Su

165,-

## SEA & FARM

### **Beef fillet steak**

Green asparagus | onions three ways | red wine reduction or bearnaisesauce | roasted potatoes

Su

385,-

### **Kysthotellet's famous fish soup**

Creamy Norwegian fish soup | surprises from the sea  
(starter/ main course portion)

M, Su, F, S

196,-/265,-

### **Chef's fish of the day**

Price based on type of fish - please ask your waiter



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## SWEET ENDINGS

### **Kysthotellet`s chocolate dream**

E, M

165,-

### **Coconut soufflé**

Roasted coconut | dark cherries | vodka | basil | lemon

M, Su, E

145,-

### **Red berries**

Red berries in season | orange | cinnamon | brown sugar

M

145,-

### **Frozen lemon & mascarpone bavaois**

Mint | raspberries & raspberry coulis

M, E

125,-

### **Apple cake**

Vanilla ice cream | whipped cream

E, G, M

98,-