

# TASTE OF NORDKYN

WHERE  
NATURE  
RULES



## The Taste of Nordkyn

The taste of Nordkyn is the taste of the weather. It's the fish playing beneath the billows, the reindeer that moves with the changing winds and the berries that grow sweeter under the glow of the midnight sun. This is our dinner table – our pantry. You'll find us far up north, where our people have braved the dark and cold winters along the coast and built themselves a home in the middle of world's greatest buffet.

Our food is a celebration of the amazing ingredients that we fish, hunt and harvest from the mountains or the sea. Nothing tastes better than our traditional stockfish or the reindeer meat that's been smoked in a traditional smokehouse. It's the pure, high-quality tastes of nature that we enjoy and some of the healthiest local food you can eat in our modern world.

On each of our menus you'll find a piece of our identity, our own Taste of Nordkyn. As winter turns into spring and summer into autumn, at Nordkyn we'll keep dancing to the rhythm of nature and serving world class food experiences – where nature rules.



**HOTEL NORDKYN**

## Welcome to Hotel Nordkyn.

Our surroundings are our pantry. It's the source of our preferred ingredients: reindeer, cod, haddock, cloudberry and everything we harvest around Nordkyn. Our signature dishes boknafish («hjelloosing») and reindeer shank are prepared and served with tradition.

Welcome to our friendly and hospitable restaurant. Our goal is to give you great culinary experiences using clean, local resources with attractive presentation in a relaxing atmosphere.

# OUR SPECIALITIES

## APPETIZER

### Crispy Fried Boknaskin

NOK 89,-

Lovely, crispy fried skin of boknafish served with a mild tartar sauce.

Allergens: fish and and eggs.

## MAIN COURSE

### Reindeer Shank

NOK 419,-

With mushroom sauce and au jus, choice of potato and pan-fried vegetables.

Allergens:

Sauce: lactose-free milk with traces of gluten.

Potatoes au gratin: lactose-free milk, sometimes with lactose – ask us.

## DESSERT

### Cloudberry Glacier

NOK 137,-

A house speciality dessert. Lovely ice cream cake with a cookie base, adorned with locally picked cloudberrries.

Allergens:

Ice cream: eggs and lactose-free milk.

Cookie base: gluten, sometimes gluten-free, ask us.

# OUR SPECIALITIES

## APPETIZER

### Pan Fried Reindeer Meat

NOK 99,-

Succulent, pan-fried reindeer meat tastefully layered on mashed rutabaga.

Allergens: lactose-free milk.

## MAIN COURSE

### Boknafish the Traditional Way

NOK 399,-

Tasty, locally caught codfish – semi-dried for a few weeks and then boiled. Served with potatoes, puréed peas, bacon, mustard and melted butter.

Allergens: fish.

Puréed peas and butter: lactose-free milk.

Mustard: traces of gluten.

## DESSERT

### Summer Kiss on Nordkyn

NOK 119,-

Vanilla ice cream dipped in rhubarb and strawberry purée, with a cookie crumble sprinkle.

Allergens:

Cookie crumbles: gluten, sometimes gluten-free, ask us.

## APPETIZERS

### Crispy Fried Boknaskin

NOK 89,-

Lovely, crispy fried skin of boknafish served with a mild tartar sauce.

Allergens: fish and eggs.

### Pan Fried Reindeer Meat

NOK 99,-

Succulent, pan-fried reindeer meat tastefully layered on mashed rutabaga.

Allergens: lactose-free milk.

### Local Catch Haddock Sticks

NOK 99,-

With tartar sauce.

Allergens: fish, egg and gluten.

### Onion Rings

NOK 89,-

Choice of sauce: sweet chili or BBQ.

Allergens: gluten.

### Fried Cheese

NOK 89,-

Mozzarella, Cheddar & Jalapenos and Chili & Cheddar

Choice of sauce: sweet chili or BBQ.

Allergens: gluten, milk, lactose, egg, soy, celery and mustard

## MAIN COURSES - MEAT

### Reindeer Shank

NOK 419,-

With mushroom sauce and au jus, choice of potato and pan-fried vegetables.

Allergens:

Sauce: lactose-free milk with traces of gluten.

Potatoes au gratin: lactose-free milk, sometimes with lactose – ask us.

### Lamb Steak

NOK 333,-

Choice of potato: boiled or au gratin. Fresh vegetables and cream sauce.

Allergens: lactose, traces of gluten.

### Pork Steak

NOK 299,-

Choice of potato: boiled or au gratin. Served with red cabbage, sauerkraut and brown sauce.

Allergens: lactose.



## MAIN COURSES - MEAT

### Finnbiff

NOK 317,-

Reindeer stew with mashed potatoes, fried vegetables and lingonberries.

Allergens: lactose-free milk, traces of gluten.

### Beef Hash

NOK 249,-

Fried marinated strips of beef, onions, mushrooms and bell peppers. Served with chips (fries), salad and choice of sauce.

Allergens lactose.

### Reindeer Pasta

NOK 215

Fried reindeer slices and pasta with a parmigiana sauce.

Allergens: gluten, lactose-free milk.



## MAIN COURSES - FISH

### Boknafish the Traditional Way

NOK 399

Tasty, locally caught codfish – semi-dried for a few weeks and then boiled. Served with potatoes, puréed peas, bacon, mustard and melted butter.

Allergens: fish.

Puréed peas and butter: lactose-free milk.

Mustard: traces of gluten.

### Fish and Chips

NOK 286,-

From locally caught haddock, served with salad, chips (fries) and remoulade sauce.

Allergens: fish, eggs and gluten.

### Cod Platter

NOK 249,-

Locally caught codfish with fried potato wedges, house vegetable purée and fried vegetables.

Allergens: lactose-free milk.



## MAIN COURSES - CHICKEN

### Sweet Chili Chicken

NOK 229,-

Served with rice, salad, sweet chili sauce and wheat bread.

Allergens: lactose-free milk.

### Chicken Salad

NOK 249,-

Marinated chicken and salad, choice of dressing

Allergens: milk, eggs

### Chicken Nuggets

NOK 149,-

With chips (fries)

Allergens: gluten

## KIDS' FAVOURITES

### Miniburger Menu

NOK 159,-

Allergens: gluten, lactose-free milk

### Local Catch Haddock Sticks Menu

NOK 159,-

Allergens: fish, egg and gluten.

### Chicken Nuggets Menu

NOK 159,-

Allergens: gluten.

### Pancakes

NOK 69,-

Allergens: gluten.

### Chips (French Fries)

NOK 54,-

Allergens: traces of gluten.

### Scooped Ice Cream

NOK 62,-

Allergens: lactose-free milk



## Cloudberry Glacier

NOK 137,-

A house speciality dessert. Lovely ice cream cake with a cookie base, adorned with locally picked cloudberry.

Allergens:

Ice cream: eggs and lactose-free milk.

Cookie base: gluten, sometimes gluten-free, ask us.

## Chocolate Fondant

NOK 137,-

With lactose-free ice cream.

Allergens: gluten.

## Summer Kiss on Nordkyn

NOK 119,-

Vanilla ice cream dipped in rhubarb and strawberry purée, with a cookie crumble sprinkle.

Allergens:

Cookie crumbles: gluten, sometimes gluten-free, ask us.

## Scooped Ice Cream

NOK 62,-

Lactose-free ice cream. Served with chocolate or caramel sauce.

Allergens: lactose-free milk.

## Pancakes

NOK 69,-

With blueberries and sugar.

Allergens: gluten.

## Skjøtningberg

Cheese, pepperoni, pineapple and bell peppers. Can be ordered with blue cheese.

## Kjøllefjord

Cheese, mushrooms, onion, ham and bacon.

## Mollvika

Cheese, taco marinated ground beef, maize (corn) and nachos.

## Dyfjord

Cheese, chorizo, tomatoes. Topped with rucola.

## Aslakhaugen

Cheese, mushrooms, onion, sliced reindeer meat and strips of lingonberry purée.

## Bekkarfjord

Cheese, jalapenos, bell peppers and marinated beef strips. Topped with lettuce.

## Kalak

Cheese, cherry tomatoes, pineapple and marinated chicken.

## Friarfjord

Cheese, bell peppers, onion, mushrooms, maize (corn), olives and feta cheese.

## PRICES

Large pizza (40 cm), two bowls of dressing NOK 349,-.

Medium pizza (30 cm), one bowl of dressing NOK 233,-.

Aslakhaugen is served with lingonberry dressing. Other pizzas are served with garlic (ranch) dressing.

Choice of thick or thin crust. Allergens: lactose-free milk, gluten.

Gluten-free versions are 30 cm with thin crust.

## Nordkyn Burger

NOK 259,-

House 150 gram fish burger. Locally caught haddock, lettuce, cucumber, red onions and tartar sauce. Served in brioche, with chips (fries).

Allergens: fish, eggs, gluten.

## Hamburger Menu

NOK 269,-

Home style 160-gram burger

Allergens: gluten, lactose-free milk.

## Miniburger Menu

NOK 159,-

Home style 100-gram burger

Allergens: gluten, lactose-free milk.

## Vegetarian Burger Menu

NOK 239,-

Home style 130-gram burger

Allergens: gluten, lactose-free milk.

Hamburgers and vegetarian burgers are served with lettuce, tomato, cucumber and pickled red onions in brioche, with chips (fries).

Choose/customise the following:

Extra topping

NOK 45,-

Extra dressing, garlic or remoulade

NOK 25,-

Extra bacon

NOK 21,-

Extra cheese

NOK 14,-

## Coffee, Tea and Cocoa

Coffee with or without milk	NOK 34,-
Coffee top-up	NOK 19,-
Tea	NOK 34,-
Ice tea 0.5 l	NOK 52,-
Cocoa with cream	NOK 49,-

## Soft Drinks

Soda, 0.5 ltr	NOK 52,-
Coca-Cola, 0.33 bottle	NOK 47,-
Arctic Water	NOK 52,-
Apple juice 0.33	NOK 47,-
Farris 0.5	NOK 52,-
Kuli (juice)	NOK 36,-

**Bottled/Canned Beer**

Mack Isbjørn lite 0.33 l bottle	NOK 127,-
Corona 0.33 l bottle	NOK 112,-
Erdinger 0.5 l bottle	NOK 148,-
Kinn Vestkyst 0.33 l bottle	NOK 144,-
Frydenlund Fatøl, 0.5 l can	NOK 119,-
Frydenlund Juicy Ipa, 0.5 l can	NOK 119,-
Frydenlund Gyllen IPA 0.5 l can	NOK 119,-
Blanc 1664, 0.33 l bottle	NOK 112,-
Mack Nordlys, 0.5 l can	NOK 119,-

**Beer on Tap**

Mack pilsner 0.5 l	NOK 116,-
Mack pilsner 0.33 l	NOK 82,-
Mack Isbjørn lite 0.5 l	NOK 116,-
Mack Isbjørn lite 0.33 l	NOK 116,-

**Cider and Breezer**

Cider can 0.5 l	NOK 137,-
Breezer bottle 0.33 l	NOK 125,-

**Red Wine**

Glass / Bottle / Half Bottle

Modello Masi, Italy

Glass NOK 116,-

Marques, Spain

NOK 116,- / NOK 490.- / 259,-

El Coto, Spain

Bottle 375 ml: NOK 249,-

Finnmark Rosso, Italy

Bottle 750 ml: NOK 525,-

Passivento Rosso, Sicilia Italy

Bottle 375 ml: NOK 249,-

Alamos Malbec, Argentina

Bottle 750 ml: NOK 560.-

Pedro del Castillo, Argentina

Bottle 750 ml: NOK 490.-

Falling Feather, California USA

Bottle 750 ml: NOK 490.-

Plateau Winemakers, Bulgaria

Bottle 750 ml: NOK 480

**White Wine**

Glass / Bottle

Wongraven Riesling, Germany

Glass NOK 116,-

Jon Johs Chardonnay, Hungary

Glass NOK 116,-

Chablis Regnard, France

Bottle 750 ml: NOK 930.-

Chablis 2020

Bottle 750 ml: NOK 816,-

Jean Geiler Terroirs, France

Bottle 750 ml: NOK 490.-

Hardys organic

Bottle 750 ml: NOK 519,-

**Prosecco**

Bottle

Casa Canevel, Italy

Bottle 750 ml: NOK 375,-

Teresa Rizzi, Italy

Bottle 750 ml: NOK 375,-

Teresa Rizzi, Italy (small)

Bottle 200 ml: NOK 175,-

## Spirits

### Glass

Cognac Braastad VSOP, 4 cl	NOK 129,-
Cognac Braastad XO, 4 cl	NOK 149,-
Cognac Finnmark VSOP, 4 cl	NOK 129,-
Cognac Backe Gabrielsen XO, 4 cl	NOK 149,-
Whiskey Jack Daniels, 4 cl	NOK 124,-
Whiskey Jack Daniels Honey, 4 cl	NOK 124,-
Whiskey Glenfiddich 12 år, 4 cl	NOK 124,-
Whiskey Glenfiddich 15 år, 4 cl	NOK 164,-
Gin tonic, 4 cl gin	NOK 142,-
Bacardi cola, 4 cl bacardi	NOK 142,-
Aquavit, Løitens linje, 0.4 cl	NOK 134,-
Southern Comfort 4 cl	NOK 124,-
Jägermeister 4 cl	NOK 124
Cointreau 4 cl	NOK 124,-
Fernet Branca 4 cl	NOK 124,-

## Alcohol Free White Wine

### Bottle

Jacobs Creek, Australia	NOK 268,-
Sparkling Apple, Germany	NOK 268,-
Oo Bird, France	NOK 268,-

## Alcohol Free Red Wine

Bottle

Sangre de Toro, Spain

NOK 268,-

## Alcohol Free Beer

Bottle

Ginger JOE 0.33 l bottle

NOK 79,-

Blanc 1664 0.33 l bottle

NOK 79,-

Erdinger 0.33 l bottle

NOK 79,-

Mack Isbjørn lite 0.33 l bottle

NOK 79,-