

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 can 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 an attractive presentation in a relaxing atmosphere.

OUR SPECIALITIES

APPETIZER

Crispy Fried Boknaskin

NOK 89,-

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

Allergens: fish and in the sauce: 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. Delicious ice cream cake with a cookie base, adorned with locally picked cloudberrries.

Allergens:

Ice cream: eggs and lactose-free milk, sometimes with lactose – ask us.

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 with lingonberry sauce.

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

Warm Apple Pie with Ice Cream

NOK 119,-

Soft, crispy and delicious apple pie with vanilla ice cream, sugar icing and cinnamon.

Allergens:

Pie: Lemon and gluten, sometimes gluten-free, ask us.

APPETIZERS

Crispy Fried Boknaskin

NOK 89,-

Delicious, 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 with lingonberry sauce.

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 Cheeses

NOK 89,-

Mozzarella, Cheddar & Jalapenos and Chili & Cheddar

Choice of sauce: sweet chili or garlic dressing.

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



MAIN COURSES – REINDEER 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.

Finnbiff

NOK 317,-

Reindeer stew served with mashed potatoes, fried vegetables and lingonberries.

Allergens: lactose-free milk, traces of gluten.

Reindeer Wrap

NOK 249,-

Strips of reindeer meat with mushrooms and onions, wrapped together with shredded mozzarella in tortilla wrap. Served with lingonberry dressing – lingonberries and sour cream.

Allergens: gluten, lactose-free milk



MAIN COURSES - MEAT

Roast Beef

NOK 333,-

Sliced beef with choice of potato, fried carrots with pea puree and the most delicious brown cream-sauce we know of

Allergens: lactose-free milk

Beef Hash

NOK 249,-

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

Allergens: lactose.

Pig Wings with Bacon

NOK 299,-

Honey and mustard-marinated pork. Served with chips (French fries), sliced red cabbage in mayo-sauce.

Allergens: eggs, mustard.

Lamb Steak

NOK 333,-

With choice of potato, fried vegetables and cream sauce.

Allergens: Choice of potato determines potential lactose allergens. Ask us.

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 (French fries) and remoulade sauce.

Allergens: fish, eggs and gluten.

Salmon and Rice with a Fish Sauce

NOK 245,-

Cooked salmon on rice with a fish sauce.

Allergens: fish, lemon and lactose-free milk.

Cod Platter

NOK 249,-

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

Allergens: lactose-free milk.



MAIN COURSES - CHICKEN

Marinated Chicken in Tortilla Boat

NOK 239,-

Marinated chicken strips fried with onion, tomato, cucumber, lettuce and cheese. Served in wheat bread boats. Décor can vary.

Allergens: soy, wheat bread with or without gluten – ask us

Creamy Chicken Pasta

NOK 229,-

Boiled fusilli (pasta) and chicken strips, braised with onion and a delicious cheese-sauce of mozzarella and parmesan. Décor can vary.

Allergens: pasta is gluten free, but could in the future contain gluten. Ask us.
Cheese sauce is gluten free.

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 149,-

Allergens: gluten.

Pancakes

NOK 69,-

Allergens: gluten.

Chips (French Fries)

NOK 54,-

Allergens: traces of gluten.

Cloudberry Glacier

NOK 137,-

Delicious ice cream cake with a cookie base, adorned with locally picked cloudberries.

Allergens: gluten, eggs and lactose-free milk

Chocolate Fondant

NOK 137,-

With lactose-free ice cream.

Allergens: gluten.

Warm Apple Pie with Ice Cream

NOK 119,-

Soft, crispy and delicious apple pie with vanilla ice cream, sugar icing and cinnamon.

Allergens: gluten and lactose-free milk

Scooped Ice Cream

NOK 62,-

Lactose-free ice cream. Served with different berry-sauces, depending on access: cloudberry, raspberry, strawberry or lingonberry sauce, 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 Menu

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.

Crispy Chicken Menu

NOK 249,-

Ca 100-gram Crispy chicken. Served in brioche, with hamburger dressing, fresh red cabbage salad and pickles in mayo-sauce. Topped with cheddar.

Allergens: eggs and 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 hamburger-dressing 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,- / ----- / 259,-

El Coto, Spain

Bottle 375 ml: NOK 249,-

Finnmark Rosso, Italy

Bottle 750 ml: NOK 525,-

Tommasi Graticcio Appasionata,
Italia

Bottle 750 ml: NOK 600,-

Baron de Ley Reserva 2019, Rioja,
Spania

Bottle 750 ml: NOK 600.-

Bouchard Ainé&Fils Bourgogne
Pinot Noir Réserve 2022

Bottle 750 ml: NOK 490.-

Falling Feather, California USA

Bottle 750 ml: NOK 490.-

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,-
Whisky Jameson, 4 cl	NOK 124,-
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,-
Irish coffee, 4 cl Jameson/whiskey	NOK 142,-
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

Sangre de Toro, Spain

Bottle

NOK 268,-

Alcohol Free Beer

Ginger JOE 0.33 l bottle

Nix & Nada 0,33 flaske

Fripa 0,33 flaske

Blanc 1664 0.33 l bottle

Erdinger 0.33 l bottle

Mack Isbjørn lite 0.33 l bottle

Bottle

NOK 79,-

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