

UPPER DOCK

ROOTED IN THE NORTH

The menu is a meeting of fine craftsmanship and Northern Norwegian traditions. With respect for the origin of the ingredients, the flavors of coastal culture are brought to life in every dish. Here, the ingredients are given space to shine - honest, timeless, and deeply rooted in the region.



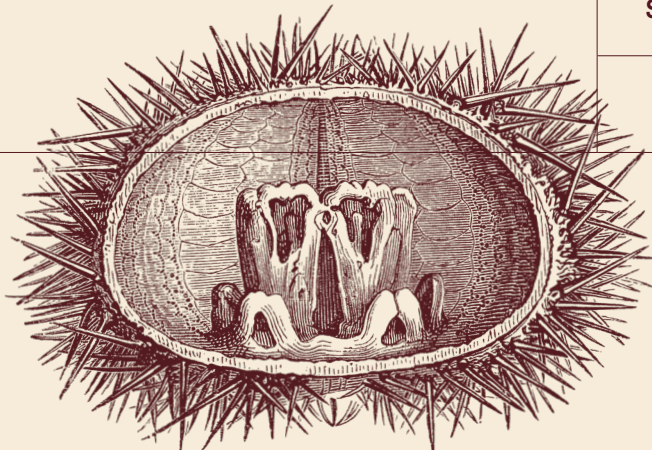
Team Upper Dock

THE KITCHEN TEAM AT UPPER DOCK

UPPER ^ DOCK

SMALL DISHES

LÖYROM & BLINIS 30 g. Kalix vendace roe served with finely chopped red onion, sour cream from Røros, egg yolk and buckwheat blinis. ALLERGENS: WHEAT, EGG, MILK	325,-
BEEF & CRESS 50 g. beef tartare from Txogitxu with egg cream, horseradish mayonnaise, cornichons, pickled red onion and cress. ALLERGENS: MUSTARD, EGG, SULPHITES	235,-
LANGOUSTINE & JERUSALEM ARTICHOKE Butter-fried langoustine with pickled kohlrabi, crispy Jerusalem artichoke, Jerusalem artichoke purée and lime emulsion. ALLERGENS: EGG, SHELLFISH, MUSTARD, SULPHITES	395,-
ARCTIC CHAR & SEA BUCKTHORN Thin slices of Arctic char served with sea buckthorn, olive caviar and sea buckthorn gel. ALLERGENS: FISH, SULPHITES	280,-
ORECCHIETTE & SEA URCHIN Orecchiette with mussel sauce, white wine sauce and sea urchin. ALLERGENS: GLUTEN (WHEAT), MOLLUSCS, SULFID, MILK	345,-
BEETROOT & NUTS Beetroot carpaccio with pine nuts, pine nut emulsion, balsamic, herb pesto and amaranth. ALLERGENS: NUTS (PINE NUTS), MUSTARD, SOY, SULPHITES	245,-

SEA URCHIN <i>[Echinoidea]</i>	SEASON NO.3
	Summer
	

UPPER ^ DOCK

SMALL DISHES

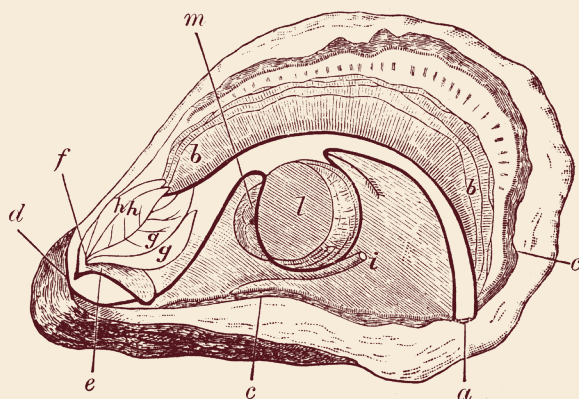
VENDACE ROE & RED ONION Potato waffle made from "Gulløye" potatoes with Kalix vendace roe, sour cream, pickled red onion and dill. ALLERGENS: EGG, MILK, WHEAT	110,-
OYSTERS & RED WINE VINEGAR Fresh oysters served on ice with red wine-marinated shallots and lemon. ALLERGENS: MOLLUSCS	3 PCS: 175,-
	6 PCS: 315,-
SALT COD & BREAD Fried salt cod croquettes with aioli and herb oil. ALLERGENS: EGG, WHEAT, MUSTARD, MILK	125,-
CAVIAR & SOUR CREAM 30 g Antonius Ocsietra Caviar with butter-fried blinis, finely chopped red onion, sour cream from Røros, and egg yolk. ALLERGENS: EGG, MILK, WHEAT	1250,-

OYSTERS

[Ostreidae]

SEASON NO.3

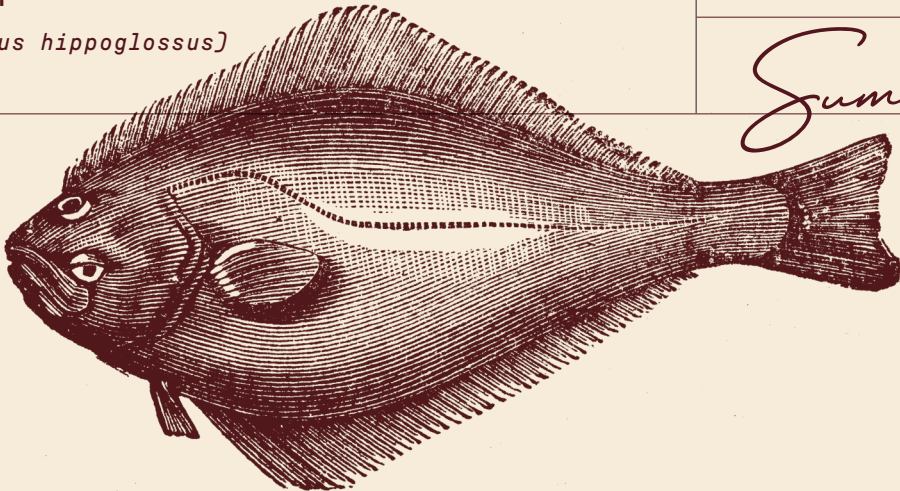
Summer



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LARGER DISHES

MONKFISH & UMBERTO HAM Monkfish served with crispy Umberto ham, carrot, potato fondant and blanquette sauce. ALLERGENS: FISH, EGG, MILK, CELERY	455,-
HALIBUT & ASPARAGUS Halibut with asparagus, parsnip purée, herb chicken velouté and baby potatoes. ALLERGENS: FISH, MILK, CELERY, GLUTEN	470,-
REINDEER & KING OYSTER MUSHROOM Reindeer rumpsteak with king oyster mushrooms, porcini mushrooms, potato purée, marinated lingonberries and creamy sauce finished with Røros sour cream. ALLERGENS: MILK, CELERY, MUSTARD, SULPHITES	535,-
BEEF & TARRAGON Black Angus entrecôte with roasted and pickled pearl onions, glazed beetroot, sautéed baby potatoes, tarragon butter sauce and chimichurri. ALLERGENS: EGG, MILK, MUSTARD, SULPHITES	540,-
PUMPKIN & BARLEY Baked pumpkin served with spiced barley, chili-coconut sauce, quick-pickled pumpkin, toasted nuts, pumpkin seeds, and herb salad. ALLERGENS: BARLEY, PEANUT, ALMOND	365,-

HALLIBUT <i>[Hippoglossus hippoglossus]</i>	SEASON NO.3
	<i>Summer</i>

UPPER^DOCK

AFTERS

APPLE & CHERRY Apple crumble with Roros sour cream, cherry sorbet and apple gel. ALLERGENS: GLUTEN (WHEAT), MILK, NUTS, SULPHITES	155,-
CARAMEL & RASPBERRY Caramel chocolate mousse filled with brown cheese cream, marinated raspberries, raspberry gel and nut butter ice cream. ALLERGENS: EGG, GLUTEN (WHEAT), MILK, SULPHITES	185,-
COW & GOAT Nordic cheeses with sourdough bread, butter, apple marmalade and nuts, served at the table. ALLERGENS: MILK, WHEAT, RYE, HAZELNUTS, ALMONDS	325,-
COFFEE & VANILLA Affogato - smooth vanilla ice cream with a shot of espresso. ALLERGENS: EGG, MILK	110,-

Unforgettably delicious!

COFFEE BEANS <i>[Coffea]</i>	SEASON NO.3
	<i>Summer</i>