

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.



CELERIAC
(*Apium graveolens*)

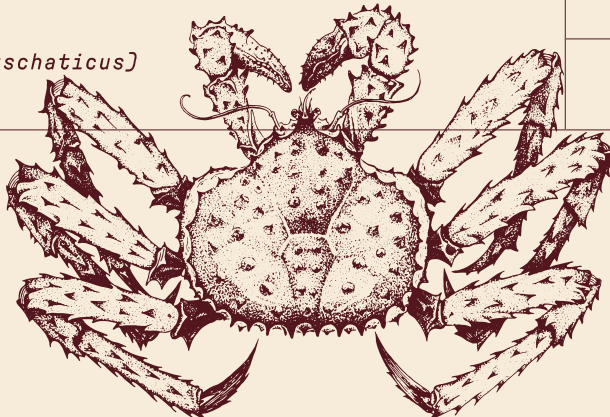
Team Upper Dock

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, FISH	325,-
BEEF & CRESS 50 g Angus beef tartare with egg cream, horseradish mayonnaise, cornichons, pickled red onion and cress. ALLERGENS: MUSTARD, EGG, SULPHITES	235,-
FISH & RAW SHRIMPS A creamy fish soup served with raw reke mayu oil, shrimp infused butter and fermented fennel. ALLERGENS: GLUTEN (WHEAT), SHELLFISH, MILK, FISH, SELERY	265,-
ARCTIC CHAR & SEA BUCKTHORN Thin slices of Arctic char served with sea buckthorn, olive caviar and sea buckthorn gel. ALLERGENS: FISH, SULPHITES	280,-
KING CRAB & BUTTER Orecchiette with king crab and butter, served with micro herbs and apple salad. ALLERGENS: GLUTEN (WHEAT), SHELLFISH, MILK, EGG, SULPHITES	395,-
BEETROOT & NUTS Beetroot carpaccio with pine nuts, pine nut emulsion, balsamic, herb pesto and amaranth. ALLERGENS: NUTS (PINE NUTS), MUSTARD, SOY, SULPHITES	245,-

KING CRAB <i>[Paralithodes camtschaticus]</i>	SEASON NO.3
	Autumn
	

UPPER ^ DOCK

SMALL DISHES

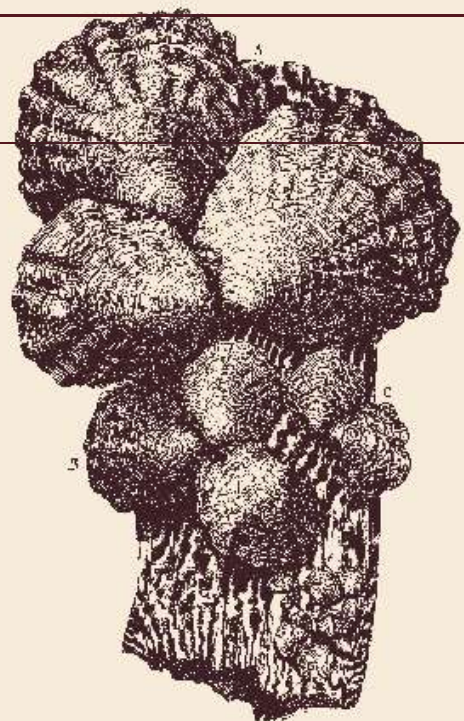
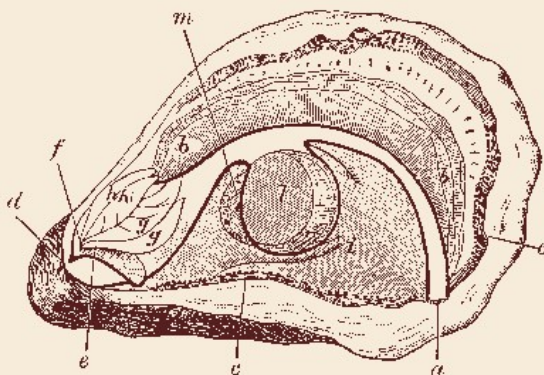
VENDACE ROE & RED ONION Potato waffle made from "Gulloye" potatoes with Kalix vendace roe, sour cream, pickled red onion and dill. ALLERGENS: EGG, MILK, WHEAT, FISH	110,-
OYSTERS & RED WINE VINEGAR Fresh oysters served on ice with red wine-marinated shallots and lemon. ALLERGENS: MOLLUSCS, SULFITES	3 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, FISH	1250,-

OYSTERS

[Ostreidae]

SEASON NO.3

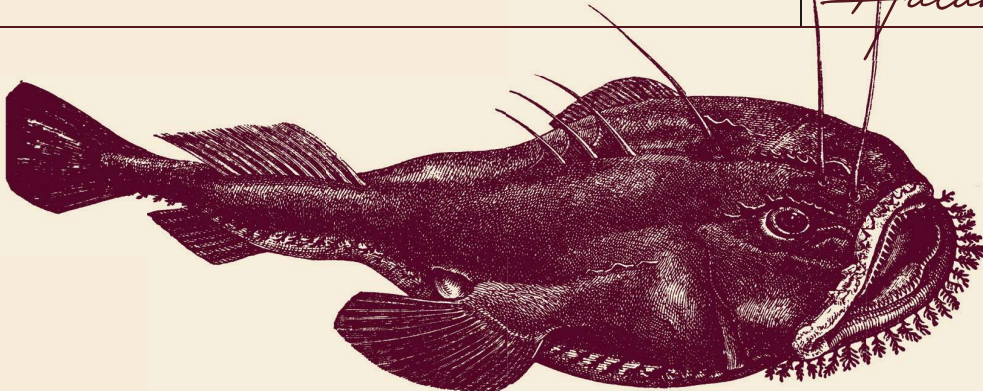
Autumn



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LARGER DISHES

MONKFISH & UMBERTO Monkfish served with crispy Umberto ham, carrot, potmmes Anna and blanquette sauce. ALLERGENS: FISH, EGG, MILK, SELERY, SULFITES	455,-
COD & SALSIFY Pan seared cod served with hollandaise sauce, glazed salsify, pommes Anna, swede purée, fermented swede and amaranth sprouts. ALLERGENS: FISH, MILK, SULFITES, EGG	455,-
REINDEER & BEETS Reindeer served with creamy game sauce lingonberries beets and pomme anna and charred pearl onions. ALLERGENS: MILK, CELERY, SULFITES	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, SULFITES	540,-
SWEDE & PURPLE POTATOES A turnip steak served with gnocchi, confit tomatoes infused with herbs, crispy purple potatoes and pine nuts. ALLERGENS: SULFITES, NUTS (PINE NUTS)	365,-

MONKFISH <i>[Lophius piscatorius]</i>	SEASON NO.3
	<i>Autumn</i>
	

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AFTERS

APPLE & CHERRY Apple crumble with Røros sour cream, cherry sorbet and apple gel. ALLERGENS: GLUTEN (WHEAT), MILK, NUTS (ALMONDS), SULFITES	155,-
DARK CHOCOLATE & ORANGE Dark chocolate mousse filled with kransekake infused in orange, dark chocolate sorbet. Bitter orange gell and fresh oranges. ALLERGENS: EGG, MILK, NUTS (ALMONDS)	185,-
COW & GOAT Our selection of chesses served with geitost dulce de leche, marmolade and glazed hazelnuts. ALLERGENS: MILK, GLUTEN (WHEAT), NUTS (HAZELNUTS), SULFITES	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>Autumn</i>

