

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*)

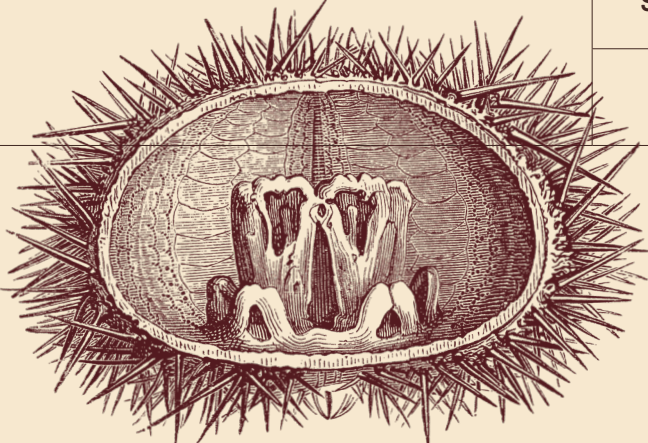
Team Upper Dock

THE KITCHEN TEAM AT UPPER DOCK

UPPER A DOCK

SMALL DISHES

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

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

UPPER ^ DOCK

SMALL DISHES

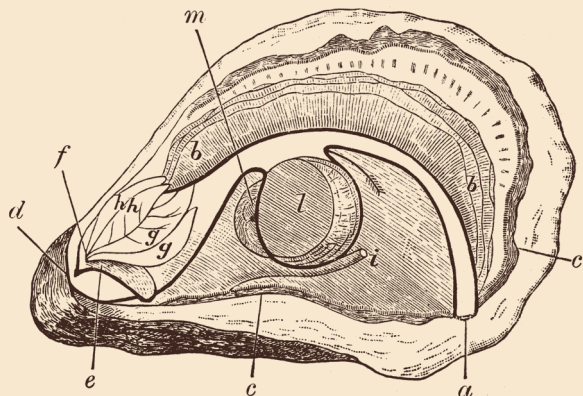
<p>VENDACE ROE & RED ONION</p> <p>Potato waffle made from "Gulløye" potatoes with Kalix vendace roe, sour cream, pickled red onion and dill.</p> <p>ALLERGENS: EGG, MILK, WHEAT</p>	<p>110,-</p>
<p>OYSTERS & RED WINE VINEGAR</p> <p>Fresh oysters served on ice with red wine-marinated shallots and lemon.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

OYSTERS

[Ostreidae]

SEASON NO.3

Summer



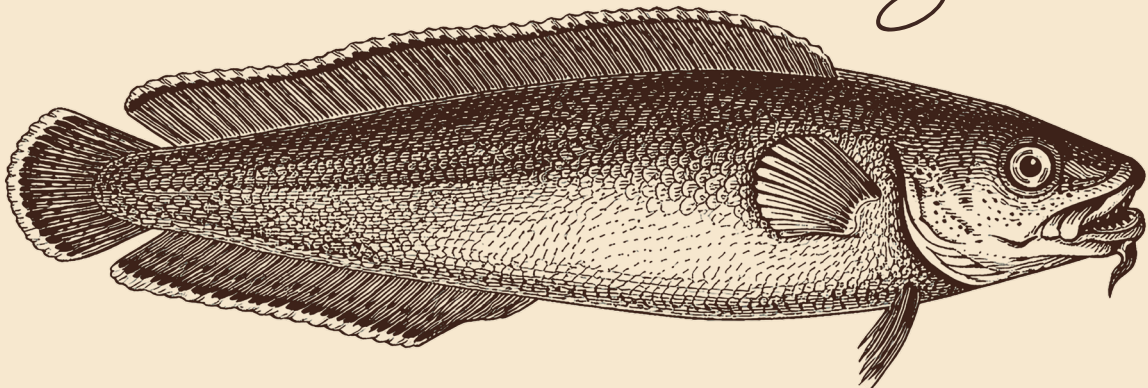
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LARGER DISHES

<p>COD & UMBERTO HAM</p> <p>Cod served with crispy Umberto ham, carrot, potato fondant and blanquette sauce.</p> <p>ALLERGENS: FISH, EGG, MILK, CELERY</p>	<p>455,-</p>
<p>BROSME & ASPARAGUS</p> <p>Brosme with asparagus, parsnip purée, herb chicken velouté and baby potatoes.</p> <p>ALLERGENS: FISH, MILK, CELERY</p>	<p>435,-</p>
<p>REINDEER & KING OYSTER MUSHROOM</p> <p>Reindeer tenderloin with king oyster mushrooms, porcini mushrooms, potato purée, marinated lingonberries and creamy sauce finished with Røros sour cream.</p> <p>ALLERGENS: MILK, CELERY, MUSTARD, SULPHITES</p>	<p>535,-</p>
<p>BEEF & TARRAGON</p> <p>Black Angus entrecôte with roasted and pickled pearl onions, glazed beetroot, sautéed baby potatoes, tarragon butter sauce and chimichurri.</p> <p>ALLERGENS: EGG, MILK, MUSTARD, SULPHITES</p>	<p>540,-</p>
<p>PUMPKIN & BARLEY</p> <p>Baked pumpkin served with spiced barley, chili-coconut sauce, quick-pickled pumpkin, toasted nuts, pumpkin seeds, and herb salad.</p> <p>ALLERGENS: BARLEY, PEANUT, ALMOND</p>	<p>365,-</p>

Our recommendation!

<p>BROSME</p> <p><i>(Brosme Brosme)</i></p>	<p>SEASON NO.3</p> <p><i>Summer</i></p>
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AFTERS

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

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