

The menu consists of small courses,  
We recommend 3 courses or more per person

Snack for aperitif	
Oysters natural	each 37,-
<i>*Contains B</i>	
Haddock croquette, dill & green strawberries	50,-
<i>*Contains G,M,E,SE</i>	
Gastro Unica caviar & chicharron	(3og) 550,-
<i>*Contains M</i>	
Lumpfish roe, turnips & rye	165,-
<i>*Contains B,E,SE,RU</i>	
Tartar, raw shrimps & nasturtium	160,-
<i>*Contains S,M,E,SE</i>	
Spaghetti & bleak roe	225,-
<i>*Contains M,E,H</i>	
Pepper crab	185,-
<i>*Contains S,H,SJ</i>	
Langoustine, beetroot & verbena	190,-
<i>*Contains S,M,E,SE</i>	
Cod tongue, cauliflower & mussels	155,-
<i>*Contains M</i>	
Trout, fennel & dulce	150,-
<i>*Contains M,H</i>	
Monkfish, salsify & avruga	165,-
<i>*Contains M,B</i>	
Arctic cod, carrot & ramsons	150,-
<i>*Contains M,BY</i>	
Cow, truffles & black garlic	195,-
<i>*Contains M, BY</i>	
Chicken, celeriac & fermented lemon	160,-
<i>*Contains M,</i>	
Norwegian cheeses	140,-
<i>*Contains M,H,R,V,Ha</i>	
Chocolate, goat melk & bergamot	135,-
<i>*Contains M,E</i>	
Nýr, lemon & Caramel	135,-
<i>*Contains E,M,RU</i>	
Petit four – Porcini “truffle”	40,-
<i>*Contains M</i>	

Choose 5 courses or more per person,  
the price will be 129,- per dish  
\* Does not apply to Spaghetti & bleak roe  
☐ Serving size will be adjusted

#### ALLERGENS

M Milk, S shellfish, C celery, SE mustard,  
B molluscs, Eegg, SUsulphites, SJSoyaHwheat, R rye, EM emmer  
BY barley, HA hazelnut, V walnut, MA almond, P pistachio



## Arakataka's menu

Tartar, raw shrimps & nasturtium  
*\*Contains S,M,E,SE*

\*

Trout, fennel & dulce  
*Contains M,H*

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Arctic cod, carrot & ramsons  
*Contains M,BY*

\*

Chicken, celeriac & fermented lemon  
*Contains M,*

\*

Nýr, lemon & Caramel  
*\*Contains E,M,RU*

625,-

4 courses (w/o Trout)  
545,-

Addition of Norwegian cheeses  
*\*Contains M,H,R,V,HA*

+90,-

Beverage menu 4-courses 455,-

Beverage menu 5-courses 545,-

\*All wines may contain SU