

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	50,-
<i>*Contains G,M,E,SE</i>	
Gastro Unica caviar & chicharron (30g)	550,-
<i>*Contains M</i>	
Lumpfish roe, celeriac & cress	160,-
<i>*Contains C,M,EM,E,H,R</i>	
Beef tartar, ramson & green tomatos	165,-
<i>*Contains MA, SE, E</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,B,H,E</i>	
Turbot, malt & Jerusalem artichoke	165,-
<i>*Contains R,M</i>	
Arctic cod, carrot & dulce	160,-
<i>*Contains M,</i>	
Pork sheek, morels & hay	195,-
<i>*Contains B,SE,E</i>	
Chicken, wintercabbage & juniper	160,-
<i>*Contains M,HA</i>	
Norwegian cheeses	140,-
<i>*Contains M,H,R,V,HA</i>	
Chocolate, goat milk & bergamot	135,-
<i>*Contains M,E</i>	
Nýr, lemon & caramel	135,-
<i>*Contains E,M,R</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,SU sulphites, SJSoyaHWheat, R rye, EM emmer
BY barley, HA hazelnut, V walnut, MA almond, P pistachio



Arakataka's menu

Lumpfish roe, celeriac & cress

Contains C,M,EM,E,H,R

*

Cod tongue, cauliflower & mussels

Contains M,B

*

Arctic cod, carrot & dulce

Contains M

*

Chicken, wintercabbage & juniper

Contains M,HA,SU

*

Nýr, lemon & Caramel

**Contains E,M,R*

625,-

4 courses (w/o Cod tongue)

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