



# Restaurant Hav

## Signatur menu À la Carte

### Starters

#### Raw marinated halibut

Raw marinated halibut, herb  
mayo and sesame seeds

-Fish, egg, sesame, sulphites **185,-**

#### Creamy fish soup

with fish, shellfish and  
vegetables

-Dairy prod., fish, shellfish,  
celery, sulphites **185,-**

#### Langoustine

Gratinated langoustine,  
pickled fennel, kimchi mayo,  
and pumpkinseeds

-Dairy prod., shellfish, eggs,  
sulphites **245,-**

#### Salad

Salad from our city gardener,  
cherry tomatoes, marinated  
cabbage, red onion, parsley,  
croutons, dried fig and  
balsamic vinaigrette

-Wheat, Sulphite **165,-**

#### Starter of the day **185,-**

starter from our tasting menu

### Main courses

#### Klippfish from Sigurd Folland

Chorizo gratinated klippfish,  
pea purée, carrot, bacon,  
pickled red onion, brown butter  
and potato purée

-Dairy prod., fish, sulphites **455,-**

#### Sirloin of Norwegian beef

Jerusalem artichoke purée, baked,  
sweet potato and parley root,  
pickled small onions, red wine  
sauce and oven baked potatoes

-Dairy prod., celery, sulphites **445,-**

#### Creamy fish soup

with fish, shellfish and  
vegetables

-Dairy prod., fish, shellfish,  
celery, sulphites **325,-**

#### Burger

Brioche bun from Fole godt,  
salad, pickled red onions,  
chipotle mayo, grated cheese  
and pommes bistro

-Dairy prod., wheat, eggs, sulphites **325,-**

#### Vegan

Baked celery, miso-mustard glaze,  
summer vegetables  
and herb potatoes

-Sulphites **325,-**

#### Fish of the day **435,-**

fish from our tasting menu

#### Meat of the day **435,-**

meat from our tasting menu

#### 5-courses tasting menu **900,-**

Wine pairing **700,-**

Exclusive wine pairing **900,-**

Alcohol free pairing **350,-**

### Desserts

#### Mocca-chocolate mousse

Chocolate mousse wit mocca,  
chocolate cake base  
and pistachio nougat cream

-Dairy prod., wheat, eggs, pistachio **175,-**

#### Local strawberries

Local strawberries with, chocolate  
crumble and vanilla ice cream

-Dairy prod., wheat **165,-**

#### Fresh and cold

Sorbet of the day with fresh  
berries and oats

-Dairy prod., oats **165,-**

#### Local cheeses

"Kraftkar" from Tingvoll and  
other local cheeses with nut bread  
and marmalade from Valldal

-Dairy prod., wheat, eggs, almonds  
pistachio, sulphites **185,-**

#### Dessert of the day **145,-**

dessert from our tasting menu

#### Local chocolate

konfekt fra Jentene på Tunet

**35,- pr. stk**