

Sunia

FISKERESTAURANT

Small dishes

Fish soup

home baked bread and butter
Kr. 195,-

Bacalao

flatbread from Møsbøen Gård
Kr. 195,-

Tasting platter

a delicious mix of locally produced food – hot and cold
Kr. 225,-

Burger

choose beef or clipfish burger
onion compote, homemade dressing, salad and roasted potatoes
Kr. 175,-

Starters

Graved and smoked tenderloin of reindeer from Stensaas

red onion compote and creamy mushrooms
Kr. 135,-

Baked trout

dill butter and pickled radish
Kr. 135,-

Slow roasted sirloin of horse

warm potato salad
Kr. 120,-

Fish soup

home baked bread and butter
Kr. 125,-

Sinia

FISKERESTAURANT

Main courses

Clippfish from Kekke on Averøy
baked root vegetables, crispy bacon, butter cream sauce and potato lasagna
Kr. 345,-

Fried fillet of redfish
pie puree, baked carrot, hollandaise sauce and roasted potatoes
Kr. 295,-

Grilled smoked salmon from Joar on Averøy
cauliflower puree, kale, red onions and roasted potatoes
Kr. 325,-

Oved baked fillet of cod
pickled onion, fennel, pie puree, red wine sauce and roasted potatoes
Kr. 295,-

Tenderloin of lamb
baked vegetables, red cabbage, red wine syrup and potato lasagna
Kr. 345,-

Bacalao
flatbread from Mosbøen Gård
Kr. 285,-

Dessert

Apple in caramel jelly with custard
Kr. 99,-

Sachertorte – a very tasty chocolate cake
Kr. 99,-

Lingonberry caramel
Kr. 99,-

Selection of local cheese
Kr. 145,-