

Sunia

FISKERESTAURANT

Small dishes

Fish soup

home baked bread and butter
Kr. 195,-

Bacalao

flatbread from Møsbøen Gård
Kr. 195,-

Burger

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

Starters

Carpaccio of Clipfish

fresh salad and tomato salsa
Kr. 135,-

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,-

Sunia

FISKERESTAURANT

Main courses

Cliffish from Kekke on Averøy
baked root vegetables, pie puré, crispy bacon, butter cream sauce and mashed potatoes
Kr. 345,-

Oven baked catfish
pepper marinated bacon, baked beets, parsley oil and roasted potatoes
Kr. 295,-

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

Pan fried monkfish
fennel salad, red beets, pernod sauce and mashed potatoes
Kr. 295,-

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

Bacalao
flatbread from Mosbøen Gård
Kr. 285,-

Dessert

Home made vanilla ice cream with caramelized almonds "krokan"
Kr. 99,-

Baked cheese cake with a sour cream lid
Kr. 99,-

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

Old fashioned crème caramel with apple puré and vanilla- sour cream
Kr. 99,-