

# ALLERGENS



Laktosefri  
Lactose free



Glutenfri  
Gluten free



Vegetarianer  
Vegetarian

- 1 **Kornslag** - Grains
  - a) Hvete - Wheat
  - b) Rug - Rye
  - c) Bygg - Barley ojj
  - d) Havre - Oat
- 2 **Skalldyr** - Shellfish
- 3 **Egg**
- 4 **Fisk** - Fish
- 5 **Peanøtter** - Peanuts
- 6 **Soyabønner** - Soy
- 7 **Melk** - Milk
- 8 **Nøtter** - Nuts
  - a) Mandler - Almond
  - b) Hasselnøtter - Hazelnut
  - c) Valnøtter - Walnut
  - d) Kasjunøtt - Cashew nut
  - e) Pekanøtter - Pecan
  - f) Paranøtter - Bazil nut
  - g) Pistasienøtt - Pistachio
  - h) Macadamia
  - i) Pinjekjerner - Pine nut
- 9 **Selleri** - Celery
- 10 **Sennep** - Mustard
- 11 **Sesamfrø** - Sesame seeds
- 12 **Svoveldioksid og sulfitter** - Sulfur dioxide and sulphites
- 13 **Lupin** - Lupine
- 14 **Bløtdyr** - Molluscs

Alle priser er i norske kroner (NOK)  
All prices are in Norwegian kroner (NOK)

SEASONAL INGREDIENTS,  
CRAFTED WITH CARE, SERVED WITH A VIEW.

WELCOME TO A TASTE OF THE SEASON'S BEST

*Malangen Resort*

## OUR LOCAL PARTNERS

At Malangen Resort, we're proud to bring you the best of Northern Norway's ingredients, sourced from trusted local suppliers:

- **Storhaugen Gård 69° Nord:** Just a few kilometers from our Resort, Tone at Storhaugen Gård crafts halloumi and feta cheese specially for us.
- **Mydland:** A renowned meat producer since 1920, Mydland supplies us with premium meats, recognized as some of the best in Northern Norway.
- **Fagmat:** Supplying lamb from Målselv farms, just an hour away, Fagmat brings the finest local lamb to our menu.
- **Fresh Fish from Tromsø:** We partner with Tromsø fish suppliers who source daily catches from local harbors, guaranteeing quality and freshness.
- **Lefse:** A Norwegian favorite! Our traditional lefse is made by Tove, a baker with decades of experience.

We're excited to share these regional flavors with you—each dish a taste of the Arctic!



*Malangen*  
RESORT

YOUR HOME IN THE ARCTIC

### LOCAL GOAT CHEESE FARM

TRADITIONAL ARCTIC GOAT CHEESE  
FROM STORHAUGEN GÅRD 69° NORD

### SÁMI REINDEER SOURCE

SUSTAINABLE SÁMI REINDEER FROM THE  
NORTHERN PLAINS

### NORTHERN LAMB FARM

LOCALLY-RAISED ARCTIC LAMB  
FROM FAGMAT


# LUNCH

12.00 – 14.30


## CHARCUTERIE PLATTER 245

Norwegian cured meats Chef Choice's, lingonberries, crème fraîche, crackers  
(1a, 1b, 7)

## CHEESE PLATTER 235

Various cheese option, honey, lingonberries, crackers  
(1a, 1b, 7) 

## FINBIFF 375

Reindeer stew, mashed potatoes, lingonberries  
(7, 12, pork) 

## ANGUSBURGER 295

Norwegian angus beef burger, cheddar cheese, bacon, fresh salad, pickles, fries, ketchup  
(1a, 3, 7, pork)

## FISH BURGER 265

Fish patty from Lofoten Island, fresh salad, remulade dressing, fries, ketchup  
(1a, 3, 4) 

## VEGETARIAN BURGER 235

Chickpeas based patty with broccoli & cauliflower, fresh salad, remoulade dressing, fries, ketchup  
(1.a, 3)  

## SOUP OF THE DAY 245

## DISH OF THE DAY 295

ASK YOUR WAITER ABOUT OUR DESSERTS CHOICES


# STARTER

17.00 – 22.00

## CHARCUTERIE PLATTER 245

Norwegian cured meats Chef Choice's, lingonberries, crème fraîche, crackers  
(1a, 1b, 7)

## CHEESE PLATTER 235

Various cheese option, honey, lingonberries, crackers  
(1a, 1b, 7) 

## KING CRAB

Norwegian king crab from Finnmark grated, butter, fresh salad, lemon aioli, fresh herbs chimichurri bread, butter


**SMALL • 50G 395**

**MEDIUM • 100G 745**

**LARGE • 150G 1095**

(1a, 1b, 2, 3, 7)

## LOCAL HALLOUMI SALAD 245

Grilled halloumi from "Storhaugen gård 69° Nord", roasted pumpkin, pumpkin dressing  
(7, 10)  

## GRILLED LEEK & HAZELNUT 215

Sous vide grilled leeks vanilla scent, caramelized hazelnuts and leek veloute  
(8.b, 10, 12)   



# MAIN

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17.00 – 22.00

## SLOW COOKED

### LAMBSHANK 395


Roasted apples, his cream, roasted carrot, almond potatoes, lamb gravy lingonberries  

## NORTH-EAST ATLANTIC

### SALMON 395

Salmon filet from Vesterålen, fennel cream, barley risotto, roasted vegetables  
(1.c, 4, 12)

### KLIPPFISK 445

Klippfisk from Halvors, green peas pure, roasted vegetables, crispy Umberto ham  
(4, 7, pork) 

### STEAK & FRIES 455

Norwegian beef tenderloin, marinated fried wedges, chimichurri, mushroom stew  
(12, 1) 


### ARCTIC SURF & TURF 625

Reindeer Sirloin from Finnmark, roasted langoustine from Hitra Island, Jerusalem artichokes textures, reindeer gravy  
(2, 7, 12) 

### MUSHROOM RISOTTO 345

Truffle oil and topped with grated Bufar cheese  
(7, 12)  

### NOISETTE CAULIFLOWER 335

Roasted cauliflower, noisette butter, almond bechamel, sliced almonds  
(7, 8a, 8b) 

# DESSERT

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### CHOCOLATE TART 219

Best seller in Malangen Restaurant, 70% Valrhona's dark chocolate, hazelnut praliné, brown cheese ice cream  
(1a, 7, 8b)

### LEMON PIE 185

Our version of classic dessert. served with meringue and crumble  
(1a, 3, 7)



### CHEESECAKE 215

New York style cheesecake, Norwegian goat cheese, red fruits coulis, raspberry sorbet  
(1a, 7, 8)

# KIDS

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### COD FRITTERS 195

Boliños, remoulade, fresh salad  
(3, 4, 10, 12)  

### PIZZA HAM & CHEESE 145

(1a, 7)

### PLAIN BURGER 185

Fries & ketchup  
(1.a) 