

### VEGANSK HOVEDRETT / VEGAN MAIN COURSE

**Vegansk sjøplante burger** servert med eggfri chili aioli, hjemmelaget kål og gulrot salat, syltet rødløk og pomes.

**Vegan seaweed burger** served with egg-free chili aioli, homemade cabbage and carrots salad, pickled red onion and French fries.

Allergies: lactose, soy, mustard, gluten (wheat/ hvete), sesame

**295,-**

### DESSERT

**Chiafrø dessert** i et glass, med kokosmelk, sjokoladesaus og bærsaus

**Chia seeds dessert in a glass**, with coconut milk, chocolate sauce and berry sauce

Allergies: lactose

**115,-**

**Cappuccino mousse** med tang sjokolade

**Cappuccino mousse** with seaweed chocolate

Allergies: lactose, egg

**105,-**

**Panna cotta** med sukkertare og kiwi dressing

**Panna cotta** with seaweed and kiwi dressing

Allergies: lactose

**118,-**



### VELKOMMEN TIL GAMMELBUA

Lokalet du nå befinner deg i var fra slutten av 1700 tallet Reines første handelshus. Her handlet fiskerne varer til ulike gjøremål. Restaurant Gammelbua åpnet for første gang dørene i 1989 og har siden gjort sitt beste for å skape spennende retter av sjømat og lokale råvarer.

### WELCOME TO RESTAURANT GAMMELBUA

In this building the first general store of Reine was opened in the late 17th century. Here the fishermen of the village would come to acquire the necessities of life. The Gammelbua restaurant first opened its doors in 1989 and we have since strived for excellence in maritime cuisine made of local ingredients. If you have any special requests or diet, please contact your waiter and we will do our best to create for you a meal that you will remember!

## FORRETTER / STARTERS

### **Hjemmelaget fiskesuppe**

servert med dagens fisk, reker, grønnsaker, brød og smør

**Homemade fish soup** served with catch of the day, shrimps, vegetables, bread and butter

Allergies: lactose, fish, shellfish, mollusks, celery, onion, sesame, gluten (wheat/ hvete)

**175,-**

**Vegansk blomkålsuppe** med urter og hvitløkskrutonger, røde chiliflak

**Vegan cauliflower soup** with herbs and garlic crouton, red chili flakes

Allergies: soya, gluten, garlic

**165,-**

**Sprøstekte hjemmelaget bolinhos av tørrfisk**, med Lofoten Seaweed «Umami»

og urter i et griljermel, pepperrotkrem, tomat og løk salsa

**Crispy home-made bolinhos of stockfish**, with Lofoten Seaweed "Umami"

and herbs in a bread crumbs, horseradish cream, tomato and onion salsa

Allergies: fish, lactose, gluten (wheat/ hvete), onion, egg, sesame seeds

**185,-**

### **Torsketunger og kamskjell sett**

med syltet gulrot, Goma Wakame salat, ørretrogn og rømmedressing med urter

**Cod tongues and scallops set** with pickled carrots,

Goma Wakame salad, trout caviar and sour cream with herbs dressing

Allergies: fish, shellfish, mollusks, lactose, gluten (wheat/ hvete), paprika, egg, mustard

**185,-**

**Carpaccio av elg roastbiff**, med persillerotpure, tyttebærkrem, parmesan og salat

**Roast beef carpaccio of moose**, with parsley root cream, cranberry cream,

parmesan and salad

Allergies: lactose

**185,-**

## HOVEDRETTER / MAIN CORSES

**Stekt elgfilet** servert med pannestekt sopp og karamellisert løk, selleripuré, portvinsaus med honning

**Fried moose fillet** served with pan-fried mushrooms and caramelized onions, celery purée, port wine sauce with honey

Allergies: lactose, celery, onion, garlic, paprika, sulfite

**345,-**

**Stekt lam fra Lofoten** med potetmos, mild hvitløk fløtesaus og grønnsaker

**Fried lamb from Lofoten** with mashed potatoes, mild garlic cream sauce and vegetables

Allergies: lactose, celery, onion, garlic, paprika, gluten (wheat/ hvete), soya

**335,-**

**Hvalbiff** servert med brunostsaus, grønnsaker, poteter og tyttebærsyltetøy.

**Steak of whale** served with brown cheese sauce, vegetables,

potatoes and lingonberries jam

Allergies: lactose, celery, onion, garlic, paprika,

**305,-**

**Torsk** servert med trøffeltangsaus fra Lofoten Seaweed, potetmos,

grønnsaker og syltet rødløk

**Cod** served with truffle seaweed sauce from Lofoten Seaweed, mashed potatoes,

vegetables and pickled red onions

Allergies: fish, lactose, gluten (wheat/ hvete), celery, onion, garlic, paprika

**325,-**

**Kveite** med eple og tang hvitvin saus, selleripuré og sukkererter

**Halibut** with apple and seaweed white wine sauce, celery purée and snow peas

Allergies: fish, lactose, celery, onion, garlic, paprika, sulfite

**355,-**

**Tørrfisk** med chili og gressløk sandefjordsmør, poteter, bacon og grønnsaker

**Stockfish** with chili and chives sandefjord butter, potatoes, bacon and vegetables

Allergies: fish, lactose, celery, onion, garlic, paprika

**360,-**