

An aerial photograph of a coastal town. In the foreground, a large, multi-story white building with a balcony is situated on a wooden pier extending into the water. Several small motorboats are docked at the pier. The town consists of various houses and buildings, some with colorful roofs, nestled on a hillside. In the background, there are large, rugged mountains with patches of snow or light-colored rock. The sun is low in the sky, creating a bright lens flare effect over the water and the mountains.

MENU

SALTERIET
RESTAURANT & BAR

Forretter

Starters

Salteriets brød med hjemmelaget rosmarinsmør
Salteriets bread with homemade rosemary butter

(G, L, M, Wheat)

kr 99,-

Skagenrøre med reker fra Coldwater Prawns (Senjahopen),
brød og salat

Skagen shrimps with toast and salad

(G, L, E, S, M, Wheat)

kr 189,-

Rødbet tartar med pastinakk chips, salat og persillemajones
Beetroot tartar with parsnip chips, salad and parsley mayonnaise

(Su)

kr 179,-

Stekte kamskjell med lun betesalat og sitron majones
Fried scallops with warm beet salad and lemon mayonnaise

(E, S)

kr 199,-

Salteriets Bouillabaisse (tomatbasert fiskesuppe) med brød og
hvitløksmajones

Salteriets Bouillabaisse (tomato-based fish soup) with bread and aioli

(G, E, S, F, Wheat)

kr 189,-

SALTERIET
RESTAURANT & BAR

Hovedretter, fisk

Main courses, fish

Pannestekt torsk med ovnsbakte poteter, blomkålpurè og cherrytomat salsa

Pan-fried cod with roasted potatoes, cauliflower purée and cherry tomato salsa

(G, L, F, M, Wheat)

kr 419,-

Pannestekt kveite fra Mefjorden med råkost, stekt løk, rømmedressing og kokte poteter

Pan-fried halibut from Mefjord with boiled potatoes, fried onion, grated carrots and sour cream dressing

(G, L, F, M, Wheat)

kr 425,-

Pannestekt laks fra Husøy med søtpotetmos, brokkoli, bacon og rødløk

Pan-fried salmon from Husøy with sweet potato mash, broccoli, bacon and red onion

(G, L, F, M, Wheat)

kr 415,-

Salteriets Bouillabaisse (tomatbasert fiskesuppe) med brød og hvitløksmajones

Salteriets Bouillabaisse (tomato-based fish soup) with bread and aioli

(G, E, S, F, Wheat)

kr 345,-

Lokal fisk fra Nergård Fisk, Senjahopen | Laks fra Husøy

Local fish from Nergård Fish, Senjahopen | Salmon from Husøy, Senja

SALTERIET
RESTAURANT & BAR

Hovedretter, kjøtt

Main courses, meat

Hjort ytrefilet og reinsdyr pølse med ovnsbakte poteter, pastinakk puré, brokkoli og rosmarinsaus

Venison steak and reindeer sausage with roasted potatoes, parsnip purée, broccoli and rosemary sauce

(L, M, Su)

kr 515,-

Brasert reinsdyrskank med heimelaga potetstappe, grønnsaker og rødvinsaus

Braised reindeer shank with mashed potatoes, vegetables and red wine sauce

(L, M, Su)

kr 525,-

Salteriets Hamburger med bacon, ost, salat, tomat, syltet løk, hvitløksdressing og fries

Salteriet's hamburger with bacon, cheese, lettuce, tomato, marinated onion, garlic dressing and fries

(G, L, E, M, Wheat)

kr 299,-

SALTERIET
RESTAURANT & BAR

Vegetar Vegetarian

Flaskegresskar risotto med parmesan

Butternut squash risotto with parmesan

(M)

kr 315,-

Hamburger med ost, salat, tomat, syltet løk,
hvitløksdressing og fries

*Salteriet's hamburger with cheese, lettuce, marinated onion,
garlic dressing and fries*

(G, L, E, M, Wheat)

kr 299,-

Vegan Vegan

Flaskegresskar risotto

Butternut squash risotto

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kr 315,-

Hjemmelaget selleri schnitzel med salat, sitron majones og
fries

*Homemade celery schnitzel with salad, lemon mayonnaise and
fries*

(G,, Wheat)

kr 369,-

Hamburger med salat, tomat, syltet løk, vegansk majones
og fries

*Hamburger with lettuce, tomato, marinated onion, vegan mayonnaise
and fries*

(G, Wheat)

kr 299,-

SALTERIET
RESTAURANT & BAR

For de minste

Kids menu

Stekte pølser med chips og salat

Fried sausages with fries and salad

(M)

kr 189,-

Salteriets fiskekaker med kokte poteter eller fries og salat

Salteriet's fishcakes with boiled potatoes or fries and salad

(L, F, M)

kr 189,-

Ekstra

Extra

Chips porsjon med ketchup og chilimajones

Portion of fries with ketchup and chilimayonnaise

(E)

kr 115,-

Hvitløksmajones

Garlic mayonnaise

(E)

kr 39,-

Chilimajones

Chilli mayonnaise

(E)

kr 39,-

Majones

Mayonnaise

(E)

kr 39,-

Ketchup

Ketchup

kr 30,-

SALTERIET
RESTAURANT & BAR

Dessertes

Desserts

Crème brûlée med whiskey marinerte muldebær

Crème brûlée with whiskey cloudberrries

(L, M)

kr 169,-

Epleparfait med kanel-karamell

Apple parfait with cinnamon caramel

(L, E, M)

kr 169,-

Sjokolade panna cotta med pasjonsfruktgelé

Chocolate panna cotta with passion fruit gel

(L, M)

kr 169,-

Rugdeig kake med muldebær og karamell mousse

Rye Pastry with cloudberrries and caramel mousse

(G, L, E, M, Rye)

kr 169,-

Is (1, 2 eller 3 kuler)

Ice cream (1, 2 or 3 scoops)

(L, M, can contain traces of nuts and peanuts)

kr 59,- | 98,- | 138,-

Sorbet (1, 2 eller 3 kuler)

Sorbet (1, 2 or 3 scoops)

(may contain traces of milk, peanuts and other nuts)

kr 59,- | 98,- | 138,-

SALTERIET
RESTAURANT & BAR

Bærekraft Sustainability

Salteriet restaurant har fokus på lokale råvarer og at våre retter skal være kortreist. Derfor har vi avtaler med lokale leverandører på de produktene vi kan. Vi håper du får en god matopplevelse, samtidig som vi tar vare på jorda vår så godt vi kan! Ha et godt måltid og velkommen tilbake!

Salteriet Restaurant is focused on locally sourced products and we aim to minimize the distance food has to travel before reaching our restaurant. This is why we have agreements with several local suppliers on some products on our menu. We hope you will have a good food experience at our restaurant and we are happy to take care of our planet at the same time as good as we can!

Enjoy your meal and welcome back!

Allergen informasjon Allergen information

- L- Laktose / Lactose
- E- Egg / Eggs
- S- Skalldyr / Shellfish
- F- fisk / Fish
- Sn- Sennep / Mustard
- Su- Sulfitter / Sulfites
- Lu – Lupiner / Lupiner
- Ma – Mandler / Almonds
- M – Melk / Milk

- G – Gluten / Gluten
- Wheat - Hvete / Wheat
- Rye - Rug / Rye
- Oat - Havre / Oat

S A L T E R I E T
R E S T A U R A N T & B A R

Drikkevarer uten alkohol

Alcohol-free beverages

Coca-cola, Cola zero, Fanta, Sprite	59,-
Hot chocolate / kakao	65,-
Non-alcoholic beer (various sorts) 0.33 l	99,-
Himmelstund musserende eplecider Himmelstund sparkling apple cider	glass 87,-/ bottle 395,-

Kaffe og te

Coffee & tea

Tea	45,-
Filter coffee	45,-
Espresso	s/d 45,- / 50,-
Americano	s/d 45,- / 50,-
Cortado (m)	s/d 45,- / 50,-
Cappuccino (m)	s/d 54,- / 60,-
Caffè latte (m)	s/d 59,- / 64,-

* m = contains milk

SALTERIET
RESTAURANT & BAR

Drinks & Cocktails

Aperol spritz (aperol, prosecco, arctic water)	149,-
Limoncello spritz (limoncello, prosecco, sparkling water, sprite)	149,-
Bellini (prosecco, peach purée)	145,-
Irish coffee (Jameson, coffee, cream)	145,-
Baileys coffee (baileys, coffee, cream)	139,-
Rum vodka bourbon & soda	135,-
GT; Bombay, tonic water, lime	149,-
GT; Bivrost, tonic water, lingonberry	154,-
GT; Brockmans, tonic water, blueberry	159,-
GT; Hendricks, tonic water, cucumber	159,-
GT; Harahorn pink gin, tonic water, sprite, raspberries	159,-

Cognac

Rémy Martin XO	199,-
Bache XO	145,-
Braastad VSOP	140,-
Bache 3 kors	130,-

Aquavit

Gammel Opland	99,-
Arvesølvet	99,-
Fru Lysholm	99,-
Løiten Linje	99,-

Whiskey/bourbon

Lagavulin 16 Y single malt	179,-
Bivrost Yggdrasil single malt	149,-
Glenfiddich 12 Y single malt	159,-
Jack Daniels	130,-
Jameson	125,-

Liquor

Jägermeister	99,-
Fernet Branca	99,-
Tequila	99,-
Sambuca	99,-
Limoncello	99,-
Baileys	89,-

Champagne

Bollinger, spécial cuvée brut
(Champagne, France)

bottle
2100,-

Sparkling wine

Crémant de Bourgogne, André Delorme
(Burgund, France)

Pinot Noir 77%, Gamay 20%, Aligoté 2%, Chardonnay 1%
Fruity and fresh

bottle
755,-

Prosecco

Casa caneval prosecco doc, brut
100 % glera

glass | bottle
120,- | 600,-

SALTERIET
RESTAURANT & BAR

White wine

glass | bottle

Villa Balestra Bianco, V. Balestra

(Piemonte, Italy)

Pinot Grigio, Chardonnay, Cortese

Medium rich and fruity wine

120,- | 600,-

Chardonnay L, M. Laroche

(Languedoc-Roussillon, France)

Chardonnay 100 %

Dry and fresh with a taste of apple and citrus

125,- | 625,-

Riesling, Phillip Kuhn

(Pfalz, Germany)

Riesling 100%

Dry, fresh and juicy

135,- | 675,-

Chablis, Domaine Bachelier

(Chablis, France)

Chardonnay 100%

A classic Chablis, clean and elegant

168,- | 840,-

Chardonnay, Moillard

(Burgund, France)

Chardonnay 100%

Concentrated and round, elegant lasting finish

- | 835,-

Muscadet sevre at maine sur Lie, Langois Chateau

(Loire, France)

Melon de Bourgogne 100%

Fresh, dry, and nicely balanced flavor with herbs and a hint of minerals

- | 839,-

Terras Gauda O Rosal, Bod. Terras Gauda

(Galicia, Rias Baixas, Spain)

Albariño 70 %, Caiño blanco 20%, Loureiro 10%

Young and juicy with a long finish, showing notes of citrus, ripe apple and peach

- | 857,-

Rosé

glass/bottle

Montrose Rosè, Domaine Montrose

(Languedoc, France)

Grenache 65%, Syrah 10%, Cabernet Sauvignon 35%

Fresh and fruity

120,- | 600,-

*wine may contain yeast, sulfites or other allergens

SALTERIET
RESTAURANT & BAR

Red wine

glass/bottle

Villa Balestra rosso, V. Balestra

(Piemonte, Italy)

Barbera, Dolcetto, Merlot

Fresh, distinctive taste of red and dark berries

120,- | 600,-

Artesis Côtes du Rhône, Ogier

(Rhône, France)

Grenache 55%, Syrah 35%, Mourvèdre 10%

Fresh and rich

125,- | 625,-

Valpolicella classico, Speri

(Veneto, Italy)

Rondinella 30% Corvina 60% Molinara 10%

Fresh, juicy, and refreshing with low tannin

135,- | 675,-

Lange Nebbiolo, Fenocchio

(Piemonte, Italy)

Nebbiolo 100%

Dry and full bodied wine with balanced tannins

- | 820,-

Santi Ripasso Valpolicella classico DOC Solane

(Veneto, Italy)

Corvina 80%, Rondinella 20%

Medium rich and powerful, notes of fruit and pepper.

- | 860,-

Bourgogne Pinot Noir, Règnard

(Burgund, France)

Pinot noir 100%

Well balanced with integrated tannins and a fresh acidity structure

- | 936,-

Baron De Ley gran reserva, B.ley.

(Rioja, Spain)

Tempranillo (Tinto del Pais) 100%

Full-bodied and well-structured, with firm tannins and a long finish

- | 938,-

L`appel des Sereines Syrah, F. Villard

(Rhône, France)

Syrah 100%

Full-bodied with hints of refreshing fruit

- | 996,-

*wine may contain yeast, sulfites or other allergens

SALTERIET
RESTAURANT & BAR

Beer

Mack brewery

Mack pilsner (draft) 4,5%. 0,3 l. / 0,4 l. 93,-/114,-
*Tasteful pilsner with a characteristic malt taste, mild bitterness.
Released in 1888, one of Northern Norway's best known pilsners*

Mack Isbjørn Lite (draft) 4,5%. 0,3 l. / 0,4 l. 95,-/115,-
*Tasteful light pilsner with less calories, distinctive malt taste and mild bitterness.
Gluten-free beer.*

Senja Handbryggeri

Tustern, Pale ale. 4,7% 0,5 l. 152,-
*Light and fresh pale ale with a bit of bitterness. Aromatic thanks to additional
hops in late brewing. A fruity and refreshing beer*

Øningen, IPA. 6,5%. 0,5 l. 164,-
*A classic IPA with a noticeable bitterness, a nice malty body
and flavour and aroma from American hops.*

Segla, Kölsch. 4,7%. 0,5 l 152,-
A light, fruity and easy drinkable beer with a nice malty- flavour.

Trælen, Stout. 4,7% 0,5 l. 152,-
Dark, full-bodied stout elegantly balanced by English hops

Svalbard brewery

Spitsbergen blonde 6%, can 0.33 l. 145,-
Light, soft and slightly fruity with a citrus aroma

Dark Season 6,5%. can 0.33 l. 145,-
*England (Brown ale), dark and smooth with caramel, coffee and dried fruit
notes*

*All beers contain barley (gluten)

Cider

Bulmers organic cider 4,5 %. 0,5 l. 155,-

Cider Mack (various sorts) 0,3 l. 105,-

*Cider contains sulfur dioxide/sulphites

S A L T E R I E T
R E S T A U R A N T & B A R