

Starters

Fish Soup 129,-

CATCH OF THE DAY, CROUTONS, DILL
(fish, shellfish, molluscs, wheat, milk, sulphite, celery)

Cured Reindeer 149,-

PICKLED MUSHROOM, HORSERADISH CREAM, RYE BREAD CHIPS, LINGONBERRY
(fish, milk, sulphite, egg, soya, pine nuts)

Main courses

Lutefisk from Værøy 495,-

LUTEFISK LOIN, PEA PURÈ, BACON, POTATOES
(fish, milk, mustard) Served with refill on request

Catch of the Day 295,-

PLEASE ASK YOUR WAITER

Lamb Tenderloin 345,-

GLAZED BEETS, MUSHROOMS, RED WINE SAUCE, POTATOES
(milk, sulphite)

Fish & Chips 195,-

(wheat, egg, soya, milk)

BBQ Burger 225,-

BACON, CHEDDAR CHEESE, BBQ SAUCE, CORN STEW
BRIOCHE BREAD, CARAMELIZED POTATOES
(milk, sulphite, gluten, egg, mustard)

Desserts

Cloudberry Mousse with Meringue 155,-

CHOCOLATE SORBET, VANILLA MARINATED CLOUDBERRIES
(egg, milk, gluten, nuts)

White Chocolate Parfait 145,-

WHISKY MARINATED MELON, BISCUIT, BRITTLE
(egg, milk, gluten, nuts)

WE SERVE UNREQUESTED OUR HOME-MADE BREAD AND BUTTER FOR NOK 20, - PER PERSON

The logo for SKIRRI features the word "SKIRRI" in a stylized, black, serif font. Below the text is a black silhouette of a bare, branching tree or shrub. The entire logo is centered within a white rectangular box.

SKIRRI

The Chef Recommends

Fish Soup

CATCH OF THE DAY, CROUTONS, DILL
(fish, shellfish, molluscs, wheat, milk, sulphite, celery)

Lamb Tenderloin

GLAZED BEETS, MUSHROOMS, RED WINE SAUCE, POTATOES
(milk, sulphite)

Cloudberry Mousse with Meringue

CHOCOLATE SORBET, VANILLA MARINATED CLODBERRIES
(egg, milk, gluten, nuts)

3 courses NOK 575,- pr person