



HOV GÅRD
LOFOTEN

Welcome to our rustic restaurant on the northern coast of Lofoten!

For groups we offer a set menu that you can select from the list below. All the guests in a group will be served the same meal but, we accommodate for allergies and other dietary requirements. You can select either a 2 or 3-course menu.

We will need your selected menu 7 days before your visit at the latest.



Group Menus Restaurant Låven - 2023

ENGLISH

Lunch Menu

Appetizer:

- Steamed mussels, n'duja, parsley, garlic, cream
- Pumpkin soup, blue cheese from Aalan Gård, pumpkin seeds

Main:

- "Catch of the Day" - beurre blanc sauce, couscous with seasonal vegetables
- Fårikål – Norwegian traditional lamb and cabbage stew, boiled potatoes
- Ratatouille (VEG)

Dessert:

- Vanilla crème brûlée
- Baked cheesecake cream, biscuits, strawberry confit

Dinner Menu

Appetizer:

- "Plukkfisk" - potato cream, stockfish, cured roe, lemon, red onion, brown butter
- Roast beef, local mushrooms, lingonberries, teriyaki, walnut crumble
- Beetroot carpaccio, dill sour cream, caramelized nuts

Main:

- "Catch of the Day" - beurre blanc sauce, couscous with seasonal vegetables
- Braised oxtail, orzo, Capra (white goat cheese from Aalan Gård)
- Bacalao - Salted cod stew
- Braised lamb served with risotto alla Milanese
- White bean "skordalia" - roasted nuts and seeds, seasonal vegetables (VEG)

Dessert

- Apple crumble with cream, apple compote with vanilla and cinnamon, oat crumble
- Banoffee, salted caramel ice cream



HOV GÅRD
LOPOTEN

Menyer for grupper - Restaurant Låven – 2023

NORSK

Lunsj

Forrett:

- Dampede blåskjell n'duja, persille, hvitløk, fløte
- Gresskarsuppe, blåmuggost fra Aalan Gård, gresskar frø

Hovedrett:

- "Dagens fangst" beurre blanc saus, couscous med sesongens grønnsaker
- Fårikål med kokte poteter
- Ratatouille (VEG)

Dessert:

- Crème brûlée vanilje
- Bakt ostekake krem, kjeks, jordbær confit

Middag

Forrett:

- "Plukkfisk" tørrfisk, sukkersaltet rogn, brunet smør, potetkrem, rødløk, sitron
- Roastbiff (kald) med lokal sopp, tyttebær, teriyaki saus, valnøtter
- Rødbet carpaccio, dill rømme, karamelliserte nøtter

Hovedrett:

- "Dagens fangst" beurre blanc saus, couscous med sesongens grønnsaker
- Langtidskokt oksehale, orzo, Capra (hvit geitost fra Aalan Gård)
- Bacalao
- Langstidkokt lam med risotto alla Milanese
- Hvite bønner "skordalia" - ristede nøtter og frø, sesongens grønnsaker (VEG)

Dessert

- Tilslørte bondepiker, krem, eplekompott med vanilje og kanel, havre
- Banoffee, salt karamel iskrem



Price list – Låven from 1/1 2023

Breakfast:		225 NOK
Lunch:		
1 course		250 NOK
2 course	(main and dessert)	375 NOK
3 course		525 NOK
Dinner:		
2 course	(main and dessert)	450 NOK
3 course		625 NOK
Half and Full board packages:		
HB1	– (Breakfast buffet, 2 course dinner)	650 NOK
HB2	– (Breakfast buffet, 3 course dinner)	850 NOK
FB1	– (Breakfast buffet, 2 course lunch, 3 course dinner)	1195 NOK

Booking and cancellation policies

Cancellations will be charged as follows:

- Until 30 days before arrival: free of charge
- 30-15 days before arrival: 50% of total amount booked
- 14 days and less: 100% of total amount booked, no refund.