

# KVITABUI

MATNAUST & GALLERI

## MENU

### Creamy crayfish soup

Creamy soup made with langoustines (crayfish) from the Luster fjord. Served with bread and butter.

*Allergens: Shellfish, milk, and wheat gluten (in the bread)*

Kr 249,-

### Smoked salmon platter

Hot and cold smoked salmon from our own smokery. Served with Waldorf salad, horseradish cream, scrambled eggs, and bread.

*Allergens: Fish, egg, milk, nuts and wheat gluten (in the bread).*

Kr 319,-

### Venison Ragu

Pasta with a rich venison ragu made from wild deer. Served with parmasan.

*Allergens: Milk, celery, wheat gluten.*

Kr 295,-

### Vegetarian

Gnocchi with green pesto, salad and roasted seeds

Kr 249,-

### Fjord platter

Shellfish platter with langoustines (crayfish), shrimps, crab claws and squat lobster (on availability). Served with salad, dressing, and bread.

*Allergens: Shellfish, egg and wheat gluten (in the bread).*

Kr 549,-

### Lustrafjord Royal

A luxury platter with extra exquisite langoustines (crayfish) from the Luster fjord. Served along with crab claws, shrimps, squat lobster (on availability), salad dressing and bread.

Suitable for 2-3 persons.

*Allergens: Shellfish, egg and wheat gluten (in the bread).*

Kr 1995,-

### Dessert

Please ask the server for today's dessert.

Kr 120,-  
With coffee kr 150,-

Ice cream from Feios.

*Allergens: Vanilla and caramel contains egg and milk*

Kr 69,-

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## DRINKS

### Non-alcoholic

Balholm Margareth  
sparkling cider from Balestrand 0,75l

Kr 189,-

Non- alcoholic beer 0,33l

Kr 55,-

Farris mineral water 0,5l

Kr 65,-

Soda 0,33l

Kr 69,-

### Local juice from Solvorn

Apple/pear juice

Apple/blackcurrant juice

kr 62,-

Raspberry nectar

Kr 72,-

### Coffee

#### from Sognefjorden Coffee Roastery

Coffee of the day

Kr 39,-  
(With refill kr 49,-)

Sognefjord Espresso

Kr 42,-

Americano

Kr 45,-

Cappucino

Kr 52,-

Cafe Latte

Kr 58,-

Tea

Kr 39,-

**BEER AND WINE**

**Local beer**

Balder Tindepils 0,33

*Light unfiltered lager*

115,-

Balder Sognapils 0,33

*Medium-dark unfiltered lager*

115,-

Balder Eplepils 0,33

*Light refreshing lager with hints of apple*

119,-

Leikanger Blonde

*Blond beer, unfiltered, soft and rich in taste*

119,-

Balder Eirik Blodøks 0,33

*Traditional bock beer with raspberries from Sogn*

119,-

Balder Porter 0,33

*Unfiltered dark ale  
6.2%*

168,-

**White wine**

**House wine  
(by the glass only)**

Wongraven Morgenstern Riesling  
(Pfalz, Germany)

*Peach, citrus, apple and minerals. Dry.*

125,-

**White wine for crayfish**

Roche De Bellene Bourgogne Chardonnay  
(Burgund, France)

*Medium-bodied, with notes of apple, yellow fruit, and minerals. Dry.*

Kr 690.-

J. Moreau & Fils Chablis  
(Chablis, France)

*Mineral and citrusy Chablis with herbal notes. Dry.*

Kr 690.-

**White wine for smoked salmon**

Soalheiro Vinho Verde Alvarinho  
(Minho, Portugal)

*Delicious melon, mineral, apple, and herbal flavors. Crisp and dry.*

Kr 595.-

**WINE**

**White wine for fish soup**

Mosbacher Riesling Trocken  
(Pfalz, Germany).

*Fruity and sleek, dry wine with delicate tones of apple, peach, and mineral.*

Kr 495.-

**Sparkling wine**

Pedregosa Cava Reserva Clos de Blancs Brut  
Nature

*Dry, slightly creamy Cava with notes of apple and citrus fruit.*

Kr 469.-

Bollinger Spécial Cuvée Brut  
(Champagne, Frankrike)

*Creamy and slightly matured, with notes of apple, citrus, hints of nuts and biscuits, and a long finish.*

Kr 1875.-

**Local cider**

Organic apple cider from Amble farm 0.75l  
9.5%

Kr 435.-

**Red wine**

**House wine  
(by the glass only)**

Meinklang  
(Burgenland, Østerrike)

*Young, juicy, and fresh with good length, characterized by red berries, green herbs, and a hint of spice.*

Kr 125.-

**Red wines for venison**

Oma Barbera d'Alba  
(Piemonte, Italia)

*Young and juicy, with a delicate touch of red berries, herbs, and almond. It has a fresh and slightly bitter aftertaste.*

kr 555,-

Ch. de Ségriès  
(Rhône, Frankrike)

*Juicy and full-bodied, characterized by sweet and rich dark berries, with hints of spices and dried herbs. It has good length on the palate.*

Kr 629.-

Clos des Brusquières  
(Rhône, Frankrike)

*Full-bodied, long, and slightly matured with ripe fruit, notes of spices, herbs, camphor, and oak.*

Kr 1140.-

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## SPIRITS

### Liqueur

Baileys

Kr 119,-

### Cognac

Bache-Gabrielsen V.S.O.P 4cl  
(Bons Bois, Frankrike)

*Notes of oak with caramel, hints of citrus, spices, and  
herbs. Medium-bodied with a smooth finish.*

Kr 155,-



[www.kvitabui.no](http://www.kvitabui.no)