



## STARTERS

	NOK
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<b>SMOKED REINDEER</b>	179
Fruit of the forest salad, juniper sour cream, crispy rye bread	
1, 8, 11	
<b>BLUEBERRY LIGHTLY CURED SALMON</b>	125
Wasabi crisp, pickled onion, mango & avocado salsa, ponzu	
1, 4, 7, 11	
<b>KING CRAB VARIATION</b>	179
Creamy king crab soup shot, king crab lollipop, butter-grilled king crab and king crab salad	
2.8	
<b>VEGETARIAN LENTIL SOUP</b>	89
Root vegetables, soy milk, local herbs from Polar Permaculture. Add king crab 59Kr,-	
7, 9	



## MAIN

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### KING CRAB

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#### FOUR WAYS

Legs & shoulders prepared in four styles; steamed, Jospier grilled, pan-fried & tempura. With local herbs from Svalbard and two of the Chef's recommended sauces.

1, 2, 7, 11

395  
per person

### MEATS

We dry age cuts of meat from selected farmers and regions in our cabinets. Please ask your waiter for details. The meat is grilled at very high temperatures in our special Spanish Jospier Grill. This helps the meat stay juicy and succulent. Remember to order your choice of side dishes.

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#### DRY AGED COTE DE BŒUF

A meaty treat for all steak lovers! The classic, a butchers's favourite, sourced from Norway's top producer, Trondheim slaktehus, and our signature dish! Tender, rich and delicious!

169/100g

#### DRY AGED RIBEYE

Every chef's favourite - the marbling in the meat keeps it tender and juicy.

249/200g  
449/400g

#### GRILLED CHICKEN ROULADE

Chicken from Norway, marinated with soy and herbs, then stuffed with mushrooms, ginger, garlic, carrots and spinach. Served with with herbs from Polar permaculture, our local producer

199



		NOK
FISH	<b>ARTIC CHAR MEUNIERE</b> This delicious pink-fleshed fish, is related to trout and salmon. Perfectly grilled on the Josper! 8	229
PLANT BASED	<b>TRUFFLE MUSHROOM RISOTTO</b>	199



NOK

ALL SIDE DISHES

49/each

SALSIFY AND JERUSALEM ARTICHOKE CHIPS

1

FUNKTIONÆRMESSEN SALAD

10

BUTTER-FRIED CURED BEETROOT

8

JOSPER GRILLED SEASONAL ROOT VEGETABLES

with spicy ginger and sesame

8, 9, 11

POTATO CREAM

8



## SAUCES

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### SAUCES

25/each

MAITRE D'HOTEL BUTTER

8

TRUFFLE GRAVY

8, 9, 12

STOUT GRAVY

8, 9, 12

SPICY PONZU

1, 7, 11

FUNKEN'S BEURRE BLANC

8, 12

SOY HOLLANDAISE

1, 3, 7, 8, 12



## DESSERT

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<b>HOMEMADE CHOCOLATE CAKE</b>	145
With Mulled wine ice cream, citrus jelly and white chocolate crumble	
1, 3, 8	
<b>CHEESE PLATTER</b>	145
Three cheeses. Fig, rosemary & apricot marmalade, crispy bread.	
1, 7, 8, 11	