



Almost all of our dishes are made in our Josper charcoal grill. Josper are an charcoaled, closed grill oven from Spain. The oven is used by chefs that want to achieve the highest possible quality when grilling on charcoal. This has made Josper to the world leading brand within grilling!

Aperitif

Drivable kr. 85,- (Alcohol free)

The staff's favorite, we use a few liters of this a week.
With coconut, mint, passion fruit and soda.

A Glass Of Cremant kr. 159,-

Delorme Cremant de Bourgogne Blanc de Noirs Brut Creamy and slightly developed, notes of red berries and citrus, hints of biscuits and minerals, good length.

Gin & Tonic fra kr. 135,- til kr. 165,-

The House Gin & Tonic is served with Artic Gin & Fever Tree Tonic, cucumber and black pepper.
We also got a nice selection of other brands; ask out waiter for more information.

Aperol Spritz kr. 145,-

Aperol Spritz dates back to the 1920s, when a local pair of brothers, Luigi and Silvio Barbieri, came up with the idea of mixing the area's white wine with local bitters and then adding prosecco.

Hugo Spritz kr. 145,-

Designed by Roland Gruber as an alternative to the classic Aperol Spritz, it offers a lighter alternative for anyone looking for new spritz recipes.

Passionfruit -Martini kr. 160,-

One of our many bestsellers comes with a "sidecar" of prosecco.
We chose to change the name on this classic, so you would not have to explain the name to the kids.

Starters

Whale Carpaccio kr. 160,-

Gravel whale carpaccio is served with rye crackers, Christmas spices, herbs and cranberry cream.

Anbefalt vin: Champagne, Prosecco, Calles Jazz, Chablis.

Anbefalt øl: Utpå, Havmann, Øyværing, Kjerringøy

Small Northern Norwegian Fish Soup kr. 149,-

Cream based fish soup with today's catch, prawns and vegetables. Served with bread and aioli.

Anbefalt vin: Champagne, Prosecco, Calles Jazz, Chablis.

Anbefalt øl: Utpå, Havmann, Øyværing, Kjerringøy

Inneholder: Bløtdyr, Skalldyr, Fisk, Melk, Sesamfrø, Selleri, (Gluten/Nøtter/Sesamfrø i brødet) (Egg i aioli).

Grilled Halloumi kr. 149,-

Vegetarian salad with grilled halloumi, arugula, caramelized pumpkin seeds, fish fruits and a vinaigrette made with balsamic vinegar.

Anbefalt vin: Champagne, Cremant, Prosecco, Chablis

Anbefalt øl: Utpå, Havmann, Øyværing, Kjerringøy

Inneholder: Melk, Gresskarkjerner.

Hungarian Goulash Soup kr. 179,-

The chef offers a bit of his homeland with this classic soup made with Norwegian beef and vegetables.

Served with bread and sour cream.

Anbefalt vin: Francis Ford Coppola Pinot Noir

Anbefalt øl: Havmann, Into the glory rye, Skog.

Inneholder: Lakrose, Hvitløk, Selleri, (Gluten i Brød).

Street Food

No3's Josper-grilled BBQ Burger kr. 275,-

Our signature-burger contains of Norwegian cattle, cheddar, bacon, our burger dressing, BBQsauce, salad, tomato, red onion, pickles and french fries.

Upgrad with: Corn pureè + 35 kr Mushroom stew + 45 kr.

Anbefalt vin: Candidato, Baron De Ley Reserva Rioja.

Anbefalt øl: Kjerringøy, Havmann, Vesterålen.

Inneholder: Gluten, Melk, Sulfitt, Sennep, Egg.

Chicken Satay kr. 265,-

Grilled and marinated chicken on a skewer, french fries, peanut-sauce and a mango & chili-salad.

Anbefalt vin: Candidato Tempranillo, Reserva Rioja, Ripasso.

Anbefalt øl: Havmann, Vesterålen, Frydenlund Lite.

Inneholder: Peanøtter, Hvitløk.

Josper-grilled Chili Cheese-Burger kr. 275,-

Burger of Norwegian cattle, cheddar, bacon, chili-aioli, salad, tortilla chips, jalapenõ and french fries.

Upgrad with: Corn pureè + 35 kr Mushroom stew + 45 kr.

Anbefalt vin: Candidato, Baron De Ley Reserva Rioja.

Anbefalt øl: Kjerringøy, Havmann, Vesterålen.

Inneholder: Gluten, Melk, Sulfitt, Sennep, Egg

Cæsarsalat kr. 245,-

This world-famous classic is served with delicate leaf salad tossed in the house Caesar dressing, bacon, Parmesan, bread croutons and juicy chicken breast grilled in our Jospergrill. Served with bread and aioli.

Anbefalt vin: Pinot Grigio, Octerra Chardonnay, Chianti Classico.

Anbefalt øl: Havmann, Havørn, Saltstraumen.

Inneholder: Gluten, Melk, Fisk, Egg.

Charcoal Grilled Cauliflower kr. 265,-

Grilled cauliflower with chilli vinaigrette, arugula and pumpkin seeds.

Anbefalt vin: Pinot Grigio, Octerra Chardonnay, Chianti Classico.

Anbefalt øl: Havmann, Havørn, Saltstraumen.

Inneholder: Hvitløk

Today's Pasta kr. 235,-

Check with our staff what the chef have made today. Served with bread and aioli.

Anbefalt vin:

Anbefalt øl:

Inneholder: Gluten, Egg.

Main Course

JosperGrill Royal kr. 415,- pr pers

OBS: Sharing menu. Minimum 2 pers, max 4 pers

Tenderloin, chicken wings, k fte meatballs, spare ribs. french fries, corn cream, mushroom stew, tortilla chips, mango-chili salad, peppersauce, bluecheese-sauce.

Anbefalt vin: Amarone, Barbera D'Asti, Ripasso.

Anbefalt  l: Frydenlund Lite, Skog,  yv ring, Vester len.
Inneholder: Hvitl k, Selleri, Laktose, Semep.

Jospergrilled Beef Tenderloin kr. 425,-

200 grams beef tenderloin served with herb-baked potato wedges, the chef's pepper sauce, parmesan chips and grilled baby corn.

Anbefalt vin: Chianti Classico, Barbera D'Asti, Amarone, Pinot Noir

Anbefalt  l:  yv ring, Rens sen, Saltstraumen, Vester len.
Inneholder: Laktose, Hvitl k, Selleri.

Norwegian Christmas Plate kr. 405,-

Lamb dry cured side, pork belly from the rib, meatballs, red cabbage, pork sausage, kohlrabi stew, potato, cranberrie-jam and christmas sauce..

Anbefalt vin: Rippaso, Candidato, Baron De Ley Reserva Rioja.

Anbefalt  l: Frydenlund Lite, Sterk Pils, Skog,  yv ring, Vester len
Inneholder: Laktose, Hvitl k, Svinekj tt.

Josper-grilled dried fish kr. 415,-

Cod from Lofoten hung on a gallow for 3 months. Fish are grilled on coal and topped of with bacon, served with herb roasted potatoes, steamed carrots, pea pure  and a tastfull sauce with mustard.

Anbefalt vin: Trocken, Stellenrust Old, Octerra Chardonnay.

Anbefalt  l: Skog, Vester len, Frydenlund Lite, Sommer.
Inneholder: Laktose Fisk, Semnep.

Today's Catch kr. 389,-

No3 gets fresh fish delivered by our local fisherman Jim Lorentsen. The head chef dishes up different presentations from day to day.

Ask our waiter about the dish of the day.

Anbefalt vin:

Anbefalt  l:

Inneholder: Fisk

Big Northern Norwegian Fish Soup Kr. 235,-

Cream based fish soup with todays catch, prawns and vegetables. Served with bread and aioli.

Anbefalt vin: Champagne, Prosecco, Calles Jazz, Chablis.

Anbefalt  l: Utp , Havmann,  yv ring, Kjerring y.

Inneholder: Selleri, Egg, Skalldyr, Fisk, Sesamfr , Melk (Gluten/N tter, Sesamfr  i br det /Egg i alioli)

An upgrade of side dishes are always nice!

French Fries + kr 65,- Corn Pure  + kr 35,- Mushroom stew + kr 45,-

Dessert

Chocolate Fondant kr. 160,-

Homemade chocolate cake with warm and liquid core. Served with vanilla ice cream, licorice, berries and hazelnuts.

Anbefalt  l: Bj rn Imperial Brown Ale, Guinness Stout.

Inneholder: Laktose, N tter, Gluten.

Cheesecake kr. 160,-

The chef's homemade cheesecake, served with fruit, caramel and raspberry sauce.

Anbefalt  l: Bj rn Imperial Brown Ale, Guinness Stout.

Inneholder: Lakrose, Gluten, Egg.

Vanilje Coupe kr. 135,-

Ice cream with Nutella chocolate sauce, fresh berries.

Anbefalt  l: Bj rn Imperial Brown Ale, Guinness Stout. Inneholder: N tter, Laktose.

Caramel pudding kr. 160,-

The chef's homemade caramel pudding, served with caramel sauce, cream and fruit

Anbefalt  l: Bj rn Imperial Brown Ale, Guinness Stout.

Inneholder: Egg, Laktose.

No3's Irish Coffee kr. 145,-

Jameson whiskey, coffee from Colombia, brown sugar, topped with a cream lid.

Inneholder: Brennevin, Laktose.

Semifreddo All'Amaretto kr. 160,-

Fantastically good ice cream dessert with Italian ancestry. Salted Caramel.

Anbefalt  l: Bj rn Imperial Brown Ale, Guinness Stout.

Inneholder: Laktose, Egg, N tter.

Mineral water

Pepsi Max, Coca Cola, Solo, kr. 55,-
Solo Super, Farris, Eplemost, 7up
Free, Appelsinjuice.

Coffee

Filtercoffee from Colombia kr. 42,-
Tea. Ask the waiter. kr. 42,-
Espresso kr. 45,-
Americano kr. 45,-
Cortado kr. 49,-
Cappuccino kr. 49,-
Caffe Latte kr. 55,-
Mocca kr. 55,-
No3's coffee is made from coffee beans from
Colombia. Taste + kr. 5,- Double + kr. 10,-

Beer on tap

Nordlands (0,4 / 0,5) 4,5% kr. 115/129,-
1664 Blanc (0,4 / 0,5) 4,5% kr. 135/150,-
Øyværing (0,4) 4,7% Hoppy golden ale kr. 135,-
Skog (0,4) 4,7% DDH IPA kr. 145,-

Beer in bottles and cans

Raus
« **Havørn** (0,33) Juicy NEIPA kr. 135,-
« **Skog** (0,33) DDH IPA kr. 135,-
« **Sommer** (0,33) Citra Blond kr. 135,-
« **Sterk Pils** (6% 0,33) Lagerd kr. 149,-
« **Bjørn** (7,7% 0,33) Imperial Stour kr. 165,-

Bådin

« **Vesterålen** (0,33) Glutenfri IPA kr. 135,-
« **Saltstraumen** (0,33) Saison kr. 145,-

Ringnes Lite Fatøl (0,5) Glutenfri kr.135,-
Guinness (0,5) Stout kr.135,-

Carlsberg (0,33) (alkoholfri) kr. 89,-
Erdinger Weissbier(0,33 alkoholfri) kr. 99,-

Cider

Somersby Pear (0,33) kr. 120,-
Crabbies Ginger Beer (0,33) kr. 125,-
Smirnoff Ice (0,28) kr. 125,-
Crowmoor Dry Appel (0,28) kr. 129,-

Rum

Diplomático Reserva 12 Anejo kr 125,-
Angostura 1824 kr 140,-
Ron Dos Maderas PX 5+5 kr 155,-
A. H. Riise Non Plus Ultra kr 199,-

Cocgac

Braastad V.S. kr 125,-
Braastad V.S.O.P. kr 135,-
Braastad X.O kr 140,-
Rémy Martin V.S.O.P. kr 145,-

Aquavit

Gammel Opland kr 125,-
Løiten Linie Akevitt kr 125,-
Villmarksakevitt kr 125,-

Whiskey

Jameson kr 125,-
Jack Daniel's kr 125,-
Bulleit Kentucky Bourbon kr 125,-
Bulleit Kentucky Rey kr 125,-
Aberfeldy Singel Malt 12 Years kr 145,-

Liqueur & Spirits

Baileys (6 cl) kr 110,-
Galliano kr 95,-
Fisherstorm Grønn kr 95,-
Fisherstorm Svart kr 95,-
Gammel Dansk Bitter kr 98,-
Fireball kr 98,-
Fernet Branca kr 105,-
Jägermeister kr 105,-
Sambuca kr 105,-
Tequila kr 105,-
Patrón Silver Tequila kr 145

Bubbles and Rose

Husets Rosévin kr 135,- / 595,-
Prosecco Extra Dry kr 120,- / 475,-
Italia. Produsent: Ca' del Doge
Delorme Cremant kr 159,- / 699,-
Frankrike. Produsent: Andre Delorme
Philizot & Fils Brut numéro 3 kr 1095,-
Frankrike. Prod: Philizot & Flis
Bollinger Spécial Cuvée Brut kr 1695,-
Frankrike. Produsent: Bollinger

White wine

Husets Hvitvin kr 125,- / 475,-
Glass/ Flaske

Santepietre Pinot Grigio kr 135,- / 595,-
Aroma av eksotisk frukt, ville blomster og hint av honning. Italia. Produsent: Lamberti

Octerra Chardonnay kr 135,- / 595,-
Aroma av grønne epler, pære og sitrus.
Frankrike. Prod: GCF

Calles Jazz Riesling kr 135,- / 595,-
Aroma av flint og modent eple. Fyldig sødme.
Tyskland. Produsent: Bernhard Mehrlein

Riesling Mineral Trocken kr 145,- / 655,-
Aroma av sitrus og blomst. Mineralpreget.
Tyskland. Produsent: Weingut Johannishof

Alpi Retiche kr 695,-
Aroma av grønnepler og sitrus. Tørr og frisk
Italia. Produsent: Nino Negri

Stellenrust Old Chenin Blanc kr 695,-
Aroma av eik med fin fruktsødme.
Sør-Afrika. Produsent: Stellenrust Wines

Petit Chablis kr 695,-
Aroma av epler og sitrus, noe mineralsk.
Frankrike Produsent: Pascal Bouchard

Red wine

Husets Rødvin kr 125,- / 475,-
Glass/Flaske

Candidato Tempranillo kr 129,- / 499,-
Aroma av moreller, plommer, bær og vanilje.
Spania. Produsent: Fam Bujanda

Chianti Classico DOCG kr 130,- / 549,-
Aroma av Frukt, mørke bær og mandler.
Italia. Produsent: Conti Serristori

Barbera D' Asti kr 150,- / 649,-
Aroma av krydder og modne bær.
Italia. Produsent: CA Bianca

Baron Ley Reserva Rioja kr 150,- / 649,-,
Spania. Prod: Baron de Ley

Solan Valpolicela Ripasso kr 150,- / 685,-
Aroma av frukt, kirsebær og hint av vanilje.
Italia. Produsent: Santi

Capitel De Roari Amarone kr 754,-
Aroma av mørke bær, tørket frukt og urter. Land:
Italia. Produsent: Santi

Sankt Laurent Burgenland kr 795,-
Aroma av frukt, jordsmonnspreget, lett røyk, eik.
Østerrike. Produsent: Rosi Schuster