

WELCOME TO KRAMBUA BY MARITIME MUNCHIES

We want this to be a real gathering place, not just another restaurant. A place where people from Lofoten and people visiting Lofoten can sit down together, eat honest food, and feel welcome.

We've prepared two menus for your group. Everyone eats the same, which makes the meal feel shared and special. That's how we like to do it.

You can mix and match between starters and mains if something works better for your group, but we ask that everyone settles on one menu. It keeps things simple and lets us cook properly for you.

We cater to vegetarians, vegans, and gluten-free diets without any fuss. Just tell us in advance what you need, and we'll make sure everyone at your table has an amazing dinner. You don't need to go anywhere else or compromise on quality.

MENU 1

Smoked Whale Carpaccio F, M, SU

Thinly sliced whale, locally smoked by our supplier just down the road. Lingonberry cream, brown cheese shavings, pickled onion, red pepper and rocket salad
A piece of Lofoten tradition. Delicious, delicate. You will love it!

Sei from the Lofoten Coast F, M, N, SK, SU

Straight from our local fishermen to your plate. Chorizo, pesto mash, warm kale salad, bright lemon sauce.

White Velvet Pannacotta M

White chocolate cream, fresh strawberries, blueberries, and softly whipped cream. Simple done properly.

Filter Coffee / Tea

Filter Coffee Fresh brewed, black.

MENU 2

Smoked Fish Plate F, M, SU

Local smoked salmon and haddock, black olive tapenade, rømme, fresh tomato salsa.

Smoked Pork Cutlet M, SU

Braised onion with red pepper, white wine and thyme, mashed potato and pan-fried courgette. Big flavours that somehow feel completely at home up here at the edge of the world.

Chocolate Mousse M, N

Proper chocolate mousse. Light as air, deep flavour.

Filter Coffee / Tea

Filter Coffee Fresh brewed, black.

Price per person
695 NOK