

STARTERS

- Beef carpaccio** with beet root cubes, pickled onions, mustard and chipotle mayonnaise
Allergens: egg, lactose, milk protein, mustard 189,-
- Wedge salad** served with bacon, blue cheese sauce and parsley
Allergens: lactose, milk protein 139,-
- Nachos** with chili con carne and cheese mix, served with pico de gallo, guacamole, sour cream and jalapeño
Allergens: lactose, milk protein
- | | |
|---------------|-------|
| for 1 person | 110,- |
| for 2 persons | 200,- |
| for 4 persons | 290,- |

FROM THE GRILL

- Beef tenderloin** 180 g 335,-
- Entrecôte** 300 g 305,-
- Sirloin** 300 g 305,-
- T-bone steak** 500 g 495,-
- Lambfilet** 180 g 350,-
- Chicken skewer** with bacon, bell pepper and onion 295,-

SIDES

- French fries**
Allergens: gluten 40,-
- Sweet potato fries**
Allergens: gluten 50,-
- Mac and cheese**
Allergens: gluten, lactose, milk protein 75,-
- Grilled bell pepper, squash and aubergine** with salsa verde 65,-
- Crispy onion rings**
Allergens: egg, gluten 85,-
- Mashed sweet potatoes**
Allergens: lactose, milk protein 45,-
- Pommes Anna**
Allergens: lactose, milk protein 75,-
- Roasted carrots with brown butter**
Allergens: lactose, milk protein 45,-
- Crispy smashed potatoes**
Allergens: lactose, milk protein 45,-

SAUCES

- Guacamole** 65,-
- BBQ**
Allergens: lactose, milk protein, mustard, soy 25,-
- Béarnaise**
Allergens: egg, lactose, milk protein 35,-
- Pepper sauce**
Allergens: lactose, milk protein 25,-
- Chimichurri with jalapeño** 🌶️ 25,-
- Aioli**
Allergens: egg, lactose, milk protein, mustard 25,-
- Chipotle mayonnaise**
Allergens: egg, lactose, milk protein, mustard 25,-

Welcome to SULT Grill House!

We are proud of our products and use just fresh, Norwegian and locally produced ingredients. Our creative and quality orientated chefs are cooking everything from scratch.

The food is grilled on an original Spanish Josper grill. Josper is a hybrid grill and oven which means it has the charcoal flavour of the grill and the controlled cooking temperature of the oven. It's the combination of charcoal and wood that gives the food an unique, aromatic smoked taste.

OTHER MAIN COURSES

Meat

- Pan**
Beef burger 200 g with grilled bacon, tomato, salad, pickled cucumber, onion, cheddar, guacamole, bread served with French fries and ketchup 269,-
Allergens: egg, gluten, lactose, milk protein, mustard, sesame

In Wonderland

- Beef burger 200 g with grilled bacon, fresh spinach, blue cheese, truffel oil and bread served with French fries and ketchup 289,-
Allergens: egg, gluten, lactose, milk protein, mustard, sesame

Mysteries

- Grilled sirloin 300 g served with roasted vegetables, pommes anna, roasted onion and mushroom sauce 399,-
Allergens: lactose, milk protein

Dreamers

- Grilled entrecôte 300 g served with mashed sweet potatoes, roasted vegetables, BBQ and Béarnaise sauce 399,-
Allergens: egg, lactose, milk protein, mustard, soy

Taste of SULT

- recommended for 4 persons, ~1500 g meat
Big selection of our grilled meat, reindeer- and lamb sausages served with our sauces and vegetables 1650,-
Allergens: egg, gluten, lactose, milk protein, mustard

Fish

- Sortland Hotells Boknafish**
Grilled boknafish (local semi dreid cod) with potatoes, carrots, grilled bacon, spring onions and leek sauce 355,-
Allergens: fish, lactose, milk protein

Growth Of The Soil

- Grilled Arctic Char served with crispy smashed potatoes, seasonal vegetables and cream sauce and dried tomato pesto 299,-
Allergens: fish, lactose, milk protein, nuts

Wayfarers

- Grilled halibut served with roasted carrot, pumpkin and potato, sautéed mushrooms, butter sauce with miso and cream sauce with black garlic 315,-
Allergens: fish, lactose, milk protein, soy

VEGETARIAN

- Beyond Meat double burger** with avocado, tomato, salad, cucumber, pickled onion, cheddar, bread, French fries and ketchup 239,-
Allergens: egg, gluten, lactose, milk protein, mustard
- Grilled tofu** with roasted eggplant, sautéed vegetables and BBQ sauce 195,-
Allergens: lactose, milk protein, mustard, soy

KIDS' MENU

- Sausages** with French fries 89,-
Allergens: lactose
- Beef tenderloin** 90 g with roasted vegetables and French fries 175,-
- Grilled halibut** with roasted vegetables and French fries 159,-
- All kids get a little surprise! 😊

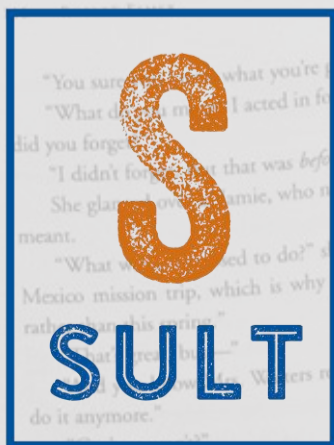
DESSERTS

- Chocolate mousse** with coconut cream and caramel 89,-
Allergens: egg, gluten, lactose, milk protein, nuts
- Red velvet cake** with berries 99,-
Allergens: egg, gluten, lactose, milk protein, nuts
- Tropical sorbet** with whipped cream 79,-
Allergens: lactose, milk protein

We take care of your health – please inform us of any food intolerances or dietary restrictions!

Sult (= Hunger) is a novel by the Norwegian author Knut Hamsun published in 1890. Sult portrays the irrationality of the human mind in an intriguing and sometimes humorous manner. Written after Hamsun's return from an ill-fated tour of America, Sult is loosely based on the authors' own impoverished life before his breakthrough in 1890. Set in late 19th-century Kristiania (now Oslo), the novel recounts the adventures of a starving young man whose sense of reality is giving way to a delusional existence on the darker side of a modern metropolis. While he vainly tries to maintain an outer shell of respectability, his mental and physical decay are recounted in detail.

21 years after Sult was published for the first time, Knut Hamsun stayed in room nr. 10 in Sortland Hotell and wrote the third and last book of the wanderer trilogy Den Sidste Glæde (= The Last Joy). Sortland Hotell was new then, just three years old. That was the start of the hotels' strong focus on culture.



Grill House

SOFT DRINKS

Eira still/ sparkling	45,-
Pepsi, Pepsi Max, Solo, 7Up	45,-
Balholm Apple & Rhubarb	45,-
Balholm Apple	45,-
Frigard Raspberry lemonade	45,-

COFFEE & TEA

Coffee / tea	35,-
Espresso single	35,-
Espresso double	40,-
Caffe latte	45,-
Hot chocolate with whipped cream	50,-

BEER

Lofotpils 0,5/ 0,33	105,-/ 95,-
Nordlandspils 0,5/ 0,33	99,-/ 85,-
Fjordfolk BBQ-Beer Brown Ale 0,33	79,-
Fjellbryggeriet Bron Øl (Brown Ale) 0,5	115,-
Oslo Brewing Co. Rødt, hvitt & blått Sparkling Lager (glutenfree) 0,33	95,-
Kronenbourg 1664 Blanc 0,33	95,-
Nøgne Ø Blonde 0,33	99,-
Klokk & Co Juicy IPA 0,33	99,-
Lofotpils Aloha! Tropisk IPA 0,33	99,-
To Øl Free Frontier IPA (glutenfree) 0,33	99,-
Brooklyn Lager 0,33	110,-
Bådin Svartisen Stout 0,33	99,-
Nøisom Stout Ale Bringebær & Chili 0,5	125,-
Guinness Draught Stout 0,44	115,-
Erdinger Weißbier 0,5	135,-
Corona 0,33	90,-
Ginger Joe Ginger Beer 0,33	85,-
Lofotpils Wilder Seltzer 0,33	85,-

CIDER

Attåt Håndverksider Apple, strawberry & rhubarb 0,33	99,-
Fjellsider Apple 0,33	95,-
Edge Gård Rosé 0,33	110,-
Hardangergutane Solglimt Apple 0,75	295,-

NON-ALCOHOLIC

Erdinger 0,5/ 0,33	65,-/ 55,-
Rørø No Buzz No Fuzz 0,33	55,-
Nøgne Ø Himla Humla IPA 0,33	55,-
ELØ Kråkesølv Pilsner 0,33	55,-
Ginger Joe Ginger Beer 0,33	55,-
No Gin Tonic	75,-
Mojito mocktail	75,-
Moscow mocktail	75,-
Martini Spritz mocktail	75,-

SPARKLING WINE

Anna Spinato Prosecco Brut	glass 95,- bottle 525,-
Perfect as aperitif, fish and shellfish	
Cava Castell D'Age «Anne Marie»	glass 95,- bottle 545,-
Perfect to fish, seafood, vegetables and as aperitif organic	
Wolfberger Crémant d'Alsace Brut	glass 95,- bottle 765,-
Perfect to tapas, fingerfood, cured meat	

CHAMPAGNE

Champagne Nicolas Feuillatte Réserve Exclusive Brut	Exclusive bottle 1305,-
Perfect as aperitif and white fish	
Bollinger Spécial Cuvée Brut	bottle 1575,-
Perfect as aperitif, shellfish and white meat	

DRINK MENU

WHITE WINE

Domaine Louis Moreau Chablis (Burgundy, France)	glass 125,- bottle 625,-
Grape: Chardonnay	
Perfect as aperitif, to fish and shellfish	
Georg Müller Stiftung Riesling (Rheingau, Germany)	glass 125,- bottle 525,-
Grape: Riesling	
Perfect to white meat, poultry, shellfish and cured meat	

Antiche Terre Soave (Veneto, Italy)	glass 125,- bottle 525,-
Grape: Garganega, Trebbiano, Chardonnay	
Perfect to tapas, fish and shellfish	

Matua Sauvignon Blanc (organic) (Marlborough, New Zealand)	glass 125,- bottle 545,-
Grape: Sauvignon Blanc	
Perfect as aperitif, to salads and white fish	

Soalheiro Vinho Verde (Minho, Portugal)	glass 125,- bottle 595,-
Grape: Alvarinho	
Perfect as aperitif and seafood	

Cloudy Bay Chardonnay (Marlborough, New Zealand)	glass 125,- bottle 1095,-
Grape: Chardonnay	
Perfect to fish, white meat, vegetables	

House wine – white:	
Villa Pani Bianco (Sicily, Italy)	glass 100,- bottle 445,-
Grape: Chardonnay, Sauvignon Blanc	
Perfect as aperitif, fish and other seafood	

ROSÉ & ORANGE WINE

Georg Breuer Spätburgunder Rosé (Rheingau, Germany)	glass 115,-/ bottle 575,-
Grape: Spätburgunder	
Perfect to white meat, lamb filet, char, grilled food, grilled vegetables	

Gruber Röschitz Zweigelt Rosé (økologisk) (Niederösterreich, Austria)	glass 115,-/ bottle 625,-
Grape: Zweigelt, Merlot	
Perfect to shellfish, fish and vegetables	

Mateus Rosé (Douro, Portugal)	glass 115,-/ bottle 485,-
Grape: Baga, Rufete, Tinta Barroca, Touriga Franca	
Perfect as aperitif, to fish, white meat	

Janeil Sarrat del Mas Vin Orange (Languedoc, France)	glass 115,-/ bottle 605,-
Grape: Macabeo, Grenache Blanc, Sauvignon Blanc	
Perfect to grilled food and vegetarian food	

RED WINE

Niepoort Fabelaktig (Douro e Porto, Portugal)	glass 115,- bottle 535,-
Grape: Tinto Cão, Tinta Barroca, Tinta Roriz, Touriga Nacional, Touriga Franca	
Perfect to beef, lamb, sheep, game meat	

Time Waits For No One (Jumilla, Spania)	glass 105,- bottle 505,-
Grape: Monastrell	
Perfect to lamb and grilled food	

Gnarly Head Zinfandel (Lodi, California, USA)	glass 115,- bottle 535,-
Grape: Zinfandel, Petite Sirah	
Perfect to grilled food	

Antiche Terre Ripasso 2016 (Veneto, Italy)	glass 125,- bottle 595,-
Grape: Corvina, Rondinella	
Perfect to braised meat, grilled food	

Santi Amarone della Valpolicella classico (Veneto, Italy)	glass 125,- bottle 1095,-
Grape: Corvina, Rondinella	
Perfect to lamb, game, poultry and chocolate	

Château les Millaux Bordeaux Supérieur (Bordeaux, France)	glass 125,- bottle 615,-
Grape: Cabernet Sauvignon, Cabernet Franc, Merlot	
Perfect to grilled lamb, beef stew, game	

Montecillo Reserva (Rioja, Spain)	glass 125,- bottle 675,-
Grape: Tempranillo	
Perfect to lamb, beef, game	

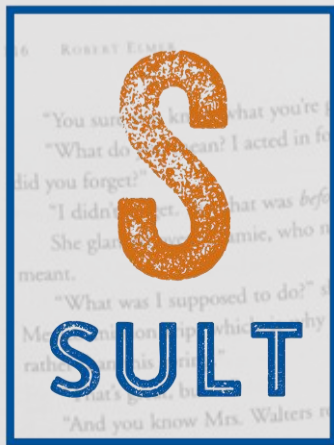
Mud House Pinot Noir (Central Otago, New Zealand)	glass 125,- bottle 605,-
Grape: Pinot Noir	
Perfect to reindeer, game, white meat and fish	

Simpsons Rabbit Hole Pinot Noir (England, Great Britain)	glass 125,- bottle 1295,-
Grape: Pinot Noir	
Perfect to lamb, white meat, beef	

House wine – red:	
Villa Pani Rosso (Italy)	glass 100,- bottle 445,-
Grape: Cabernet Sauvignon, Merlot	
Perfect to meat	

MIX DRINKS

Mojito	140,-
Moscow Mule	140,-
Cuba Libre	140,-
Dry Martini	170,-
Aperol Spritz	140,-
White Russian	170,-
Margarita	190,-
American	140,-
Long Island	190,-
Irish Coffee	120,-



Grill House

I suffered no pain, my hunger had taken the edge off; instead I felt pleasantly empty, untouched by everything around me and happy to be unseen by all.
Knut Hamsun «Sult»