



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

### **Red Soda – Sun Soda – Christmas Soda** kr. 48,-

Guttaboys at Raus Bryggeri in Nesna have made a lot of good beer, but now they have also made 3 soft drinks, Sun soda with an orange flavor, Red soda with blackcurrant flavor and we have ice cold Christmas soda, it is so good that we have chosen to serve it all year round!. If you like Christmas soft drinks, you can get Christmas soft drinks at No3 all year round. (Alcohol free)

### **Drivable** kr. 85,-

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

### **Glass With Prosecco** kr. 115,-

When a man say no to prosecco he say no to life.

### **Gin & Tonic** from kr. 135,- to kr. 150,-

The House Gin & Tonic is served with Gordon's Dry 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.

### **Negroni** kr. 155,- (bartenders favorite)

If you see someone sitting with a Negroni in a bar, there is a good chance that this is a bartender.

### **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

### **Small Northern Norwegian fish soup** kr. 149,-

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

**Recommended wine:** Champagne, Prosecco, Calles Jazz, Chablis

**Recommended beer:** Utpå, Havmann, Øyværing, Kjerringøy

Contains: Molluscs, Shellfish, Fish, Milk, Sesame seeds, Celery, (gluten/nuts/sesame seeds in bread), (eggs in aioli).

### **Forest Soup** kr. 139,-

Cream based forest soup made of mushrooms from Helgeland. Topped with herbal oil.

Served with cheese gratin garlic bread.

**Recommended wine:** Pinot Grigio, Chardonnay.

**Recommended beer:** Havmann, Into the glory rye, Skog.

Contains: Garlic, Celery, Lactose, Gluten.

### **No3' Skagen Toast** kr. 179,-

Buttered toast with our version of Skagen stir fry with prawns from Northern Norway, crème fraîche, black caviar, herbs, spices and topped with smoked salmon!

**Recommended wine:** Pinot Grigio, Assyrtiko Vóila.

**Recommended beer:** Øyværing, Rensåsen, Vesterålen.

Contains: Fish, Shellfish, Lactose.

### **Josper grilled Köfte** kr. 169,-

Meat balls made with beef and lamb added with spices and chili. Barbequed in our dear Josper. Served with tortilla, spicy tomato sauce and tzatziki.

A starter with a bit of umph!

**Recommended wine:** Valpolicella Ripasso, Candidato.

**Recommended beer:** Baand, Saltstraumen, Skog.

Contains: Gluten, Lactose, Sulfite

## Street Food

### **Chicken Satay** kr. 255,-

Grilled and marinated chicken on a skewer, herb roasted potatoes, peanut-sauce and a mango & chili-salad.

**Recommended wine:** Candidato Tempranillo, Valpolicella Ripasso

**Recommended beer:** Havmann, Vesterålen, Rensåsen, Into the glory rye.

Contains: Peanuts

### **No3's Josper-grilled BBQ Burger** kr. 255,-

Our immortal signature-burger contains of Norwegian cattle, cheddar, bacon, our burger dressing, BBQ-sauce, salad, tomato, red onion, pickles and herb roasted potato boats.

**Upgrade your burger:** Corn pureè + 35 kr **Mushroom stew** + 45 kr.

**Recommended wine:** Candidato, Coto Imaz

**Recommended beer:** Kjerringøy, Rensåsen, Havmann, Vesterålen.

Contains: Gluten, Milk, Sulfite, Mustard, Egg.

### **Caesar Salad** kr. 235,-

This world famous classic is served with delicate lettuce turned in our caesar dressing, bacon, parmesan, bread croutons and juicy chicken breast grilled in our Josper grill.

Served with bread and aioli.

**Recommended wine:** Pinot Grigio, Octerra Chardonnay, Chianti Classico.

**Recommended beer:** Havmann, Havørn, Saltstraumen.

Contains: Gluten, Milk, Sesame seeds, Nuts, Fish, Egg.

### **Josper-grilled Chili Cheese-Burger** kr. 255,-

Burger of Norwegian cattle, cheddar, bacon, our chili-aioli, salad, tortilla chips, jalapenõ and herb roasted potato boats.

**Upgrade your burger:** Corn pureè + 35 kr **Mushroom stew** + 45 kr.

**Recommended wine:** Candidato, Coto Imaz Gran Reserva.

**Recommended beer:** Kjerringøy, Rensåsen, Vesterålen.

Contains: Gluten, Melk, Sulfitt, Semep, Egg

### **Today's Pasta** kr. 235,-

Check with our staff what the chef have made today.

Served with bread and aioli.

**Recommended wine:**

**Recommended beer:**

Contains:

## Main Course

### **Josper Grill Royal** kr. 399,- pr pers

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

Entrecôte, chicken wings, köfte meatballs, spare-ribs.  
Oven baked potatoes, corn pureè, mushroom stew, tortilla chips,  
mango and chili salad, pepper sauce, blue cheese sauce.

**Recommended wine:** Amarone, Barbera D'Asti, Coto de Imaz Gran Reserva

**Recommended beer:** Rensåsen, Skog, Øyværing, Vesterålen.

Contains: Garlic, Celery, Lactose, Mustard.

**Josper-grilled Café de Paris Entrecôte** kr. 385,-  
200 grams of entrecôte from Norwegian cattle served  
with herb roasted potato boats, café de paris sauce with  
a touch of port wine sauce, garlic baked mushroom  
and confit tomato.

**Recommended wine:** Chianti Classico, Barbera D'Asti, Amarone.

**Recommended beer:** Rensåsen, Saltstraumen.

Contains: Lactose, Fish, Mustard, Garlic, Celery.

**BBQ - Marinated Spare-ribs** kr. 375,-  
Long-cooked in beer, bbq-marinated, grilled on coal.  
Served with Mac n' cheese and a creamy corn salad.

**Recommended wine:** Candidato Tempranillo, Valpolicella Ripasso

**Recommended beer:** Havmann, Vesterålen, Rensåsen, Into the glory rye.

Contains: Mustard, Garlic, Lactose, Gluten (in the pasta)

**Josper-grilled dried fish** kr. 399,-  
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  
pureè and a tastfull sauce with mustard.

**Recommended wine:** Enterizo Reserva, Stellenrust Old, Coto Imaz Gran Reserva

**Recommended beer:** Rensåsen, Skog, Vesterålen, Baand.

Contains: Lactose, Fish, Mustard.

**Large Northern Norwegian fish soup** Kr. 235,-  
Cream based fish soup with today's catch, prawns and  
vegetables. Served with bread and aioli.

**Recommended wine:** Champagne, Prosecco, Calles Jazz, Chablis.

**Recommended beer:** Utpå, Havmann, Øyværing, Kjerringøy.

Contains: Molluscs, Shellfish, Fish, Milk, Sesame seeds, Celery,  
(gluten/nuts/sesame seeds in bread), (eggs in aioli).

**An upgrade of side dishes are always nice!**

**Mac' n Cheese + kr 65,- Corn Pureè + kr 35,- Mushroom stew + kr 45,-**

## Desserts

**Chocolate Fondant** kr. 155,-  
Homemade chocolate cake with a center of liquid  
chocolate. Served with vanilla ice cream, licorice,  
berries and hazel nuts.  
Contains: Lactose, Nuts, Gluten.

**No3's Irish Coffee** kr. 145,-  
Jameson whiskey, coffee from Colombia, brown sugar,  
topped with a cream lid.  
Contains: Alcohol, Lactose.

**Vanilje Coupe** kr. 135,-  
Ice cream with hot Nutella chocolate sauce and fresh  
berries.  
Contains: Nuts, Lactose.

**Espresso Martini Tiramisu** kr. 155,-  
Sweet and tasty dessert drink with crème de cacao,  
amaretto, kahlua, vodka and a double espresso.  
Contains: Alcohol, Lactose.

## Mineral water

Pepsi Max, Coca Cola, Solo, kr. 42,-  
Solo Super, Farris, Eplemost, 7up  
Free, Appelsinjuice.  
Rødbrus, Solbrus & Julebrus fra  
Raus Bryggeri.

## 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. 110/125,-  
1664 Blanc (0,4 / 0,5) 4,5% kr. 135/150,-  
Øyværing (0,4) 4,7% Hoppy golden ale kr. 135,-  
Kjerringøy (0,4) 4,7% Glutenfri pale ale kr. 135,-  
Baand Kellerbier (0,4) 5,0% Pilsner kr. 140,-

## Beer in bottles and cans

Raus  
« Havørn (0,33) Juicy NEIPA kr. 130,-  
« Skog (0,33) DDH IPA kr. 140,-  
« Bjørn (7,7% 0,33) Imperial Brown Ale kr. 150,-

## Bådin

« Vesterålen (0,33) Glutenfri IPA kr. 130,-  
« Rensåsen (0,33) Mosaic Pale Ale kr. 130,-  
« Saltstraumen (0,33) Saison kr. 140,-

Ringnes Lite Fatøl (0,5) Glutenfri kr. 130,-

Carlsberg (0,33) (alkoholfri) kr. 84,-

Erdinger Weissbier (0,5) (alkoholfri) kr. 99,-

## Cider

Somersby Pear (0,33) kr. 105,-  
Crabbies Ginger Beer (0,33) kr. 115,-  
Smirnoff Ice (0,28) kr. 115,-  
Smirnoff Ice Raspberry (0,28) kr. 115,-

## Rum

Plantation Grande Reser kr. 115,-  
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. 200,-

## 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,-  
Utsira Akevitt kr. 125,-  
Løiten Linie Akevitt kr. 125,-  
Villmarksakevitt kr. 125,-

## Whiskey

Jameson kr. 115,-  
Jack Daniel's kr. 115,-  
Bulleit Kentucky Bourbon kr. 115,-  
Chivas Regal Whiskey 12 Years Old kr. 135,-  
Talisker Single Malt 10 Years Old kr. 145,-  
Myken Arctic Single Malt kr. 145,-

## Liqueur & Spirits

Baileys (6 cl) / Tia Maria (6 cl) kr. 110,-  
Galliano kr. 95,-  
Fisherstorm Grønn / Svart kr. 95,-  
Tequila kr. 98,-  
Patrón Silver Tequila kr. 145,-  
Sambuca kr. 98,-  
Fireball kr. 98,-  
Fernet Branca kr. 98,-  
Jägermeister kr. 98,-  
Gammel Dansk Bitter kr. 98,-  
St. Halvard kr. 98,-

## Bubbles and Rose

Prosecco Extra Dry kr. 115,- / 460,-  
Italia. Produsent: Ca' del Doge  
Philizot & Fils Brut numéro 3 kr. 1095,-  
Frankrike. Prod: Philizot & Flis  
Bollinger Spécial Cuvée Brut kr. 1695,-  
Frankrike. Produsent: Bollingerfl

La Vieille Ferme (rosévin) 130,- / kr. 495,-  
Frankrike. Produsent: Domaines Perrin

## White wine

Husets Hvitvin kr. 115,- / 449,-  
Glass/Flaske

Santepietre Pinot Grigio kr. 125,- / 550,-  
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 epler. Fylldig sødme.  
Tyskland. Produsent: Bernhard Mehrlein

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

Lyrarakis Assyrtiko Vóila kr. 155,- / 695,-  
Aroma av av frisk sitrus og blomster. God fylde.  
Hellas. Prod: Lyrarakis Wines

Alpi Retiche kr. 695,-  
Aroma av grønne epler 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 mineralisk.  
Frankrike Produsent: Pascal Bouchard

## Red wine

Husets Rødvin kr. 115,- / 449,-  
Glass/Flaske

Candidato Tempranillo kr. 125,- / 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. 145,- / 649,-  
Aroma av krydder og modne bær.  
Italia. Produsent: CA Bianca

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