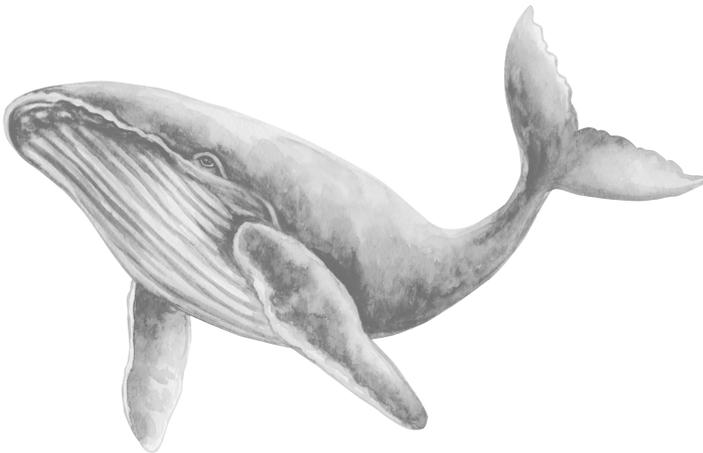


# RESTAURANT TUNIT



# Welcome to Restaurant Tunit

– a tasty experience in the heart of Greenland

At Tunit, food is more than just a meal.

It is a meeting between people, nature, and culture – a story about responsibility, love for ingredients, and respect for the community and nature we are part of.

We draw our inspiration from the Greenlandic wilderness and from the people who live in harmony with it. Our fish comes from the crystal-clear waters of Paradise Valley north of Nuuk, where our local fisherman catches only what is needed – the rest is left to swim free. Reindeer and musk ox are hunted with care along the Isortup Kuua river near Sisimiut, and our lamb comes from the slaughterhouse in Narsaq, South Greenland. Everything is local, carefully selected, and sustainably sourced.

In our kitchen, Greenlandic ingredients are transformed with creativity and love. Inspired by fusion cuisine, our head chef creates dishes where tradition meets innovation – Greenlandic flavours interpreted in new and exciting ways. Each dish tells its own story, and we serve it with warmth and care.

But Tunit is not only about taste. It is also about soul. We believe in community and social responsibility. That's why we collaborate with the social workshop Ajagaq, where local artisans create Greenlandic handicrafts that beautifully adorn our restaurant, giving the space both personality and soul.

Art and culture play a big role here. On our walls, you'll find works by Greenlandic artists – many of which are for sale, so guests can take a small piece of the experience home. A large painting of the northern lights reminds us of the grandeur of nature and our small, yet meaningful role within it.

The name Tunit is inspired by the granite sculpture “Tunersuit,” which stands at the entrance of Hotel Nordbo. The sculpture – and the name – connects us to the past and to the original Greenland. “Tunit” refers both to the longitudinal ribs of a kayak and to a legendary figure from the Dorset culture – symbols of strength, movement, and history.

We want Tunit to be a place where people from near and far come together. Where locals and travellers feel at home, and where everyone can share the joy of presence, good food, and Greenlandic hospitality. Here, Greenlandic tradition meets modern elegance – and every visit becomes a complete experience filled with flavour, art, culture, and warmth.



# MENU



## The Chef's Recommendation

### Nordbo Snack Platter

*Salted almonds, dried strawberry, and spicy nuts*

### Snowcrab Bisque

*Snowcrab, herbs & green oil*

### The Platter

*Catch of the day, potatoes, asparagus, steamed broccoli and beurre noir*

### Crownberry poached pear

*Coconut icecream & warm sauce*

### Comte Louis de Lauriston

*Apple/pear - France*

### Light Horse

*Chardonnay - USA*

### Aromatic Grenache

*Grenache - Spain*

### Dragonstone

*Riesling - Germany*

Menu

579 DKK



Wine menu

389 DKK

## Snacks

Nordbo Snack platter 99 DKK

*Salted almonds, dried strawberry, and spicy nuts*

Pork Rinds 79 DKK

*Served with lemon mayo*

Macarons 79 DKK

*3 pcs. macarons*

## Forret

Shrimp Cocktail 119 DKK

*Greenlandic Shrimp, salad, asparagus & classic dressing*

Snowcrab Bisque 119 DKK

*Snowcrab, herbs & green oil*

Mushroom Toast 119 DKK

*Sourdough bread with a mix of mushrooms, cream, and Danish aged cheese*

# Main Course

## The Platter

*Catch of the day, potatoes, asparagus, steamed broccoli and beurre noir*

289 DKK

## Chicken burger w/ fries and a dip

*Chicken filet, cheddar cheese, coleslaw, pickled onion & dressing*

199 DKK

## Vegetarian

*Potato compote, grilled cabbage, nuts and applesauce*

189 DKK

## Steak

*250g steak, baked potato, roasted cauliflower, mushroom sauce & fresh truffle*

325 DKK

## Burning love

*Potato compote, toasted bacon, caramelized onion & beetroot*

179 DKK

## Bøfsandwich

*Beef steak, ketchup, remoulade, beetroot, pickled cucumber, onion & sauce*

199 DKK

## Dish of the Day

*Chef's choice of dish*

179 DKK



# Dessert

## Lemon mousse

119 DKK

## Crownberry poached pear

119 DKK

*Coconut icecream & warm crownberry sauce*

## Chocolate cake

119 DKK

*Tonka icecream & salty caramel*

# Kids

## Fish Fillet

*Fries, cucumber sticks, carrot sticks, remoulade and lemon*

97 DKK

## Chicken Fingers

*Fries, cucumber sticks, carrot sticks and ketchup*

97 DKK



## Extra dip

Garlic mayo

10 DKK

Ketchup

10 DKK

Mayonnaise

10 DKK

Remoulade

10 DKK

## Extra

### Fries

*Incl. a dip of your choice*

55 DKK

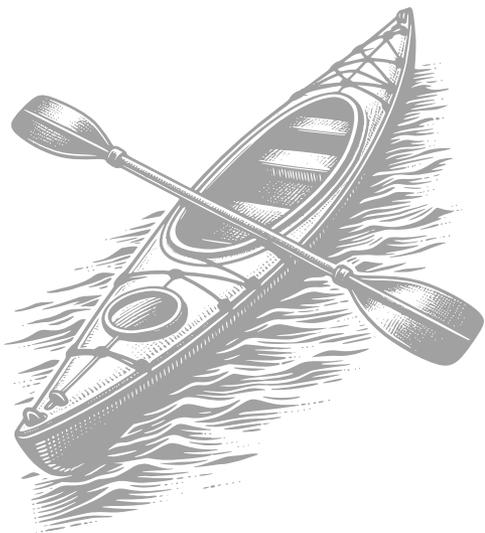
### Salad

*Fresh green salad with vinaigrette*

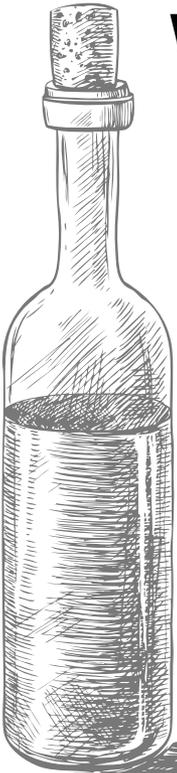
55 DKK

# DRINKS

HOT DRINKS		BEER ON TAP	
French Press- Kaffivik	39 DKK	1664	90 DKK
Tea	29 DKK	Grimbergen Dbl.	90 DKK
		Jakobsen Brown Ale	90 DKK
SODA 33 CL		BREWHOUSE GREENLAND	
Coca Cola	39 DKK	BÅJA - Classic	85 DKK
Pepsi Max	39 DKK	NITTAALAQ - Session ipa	85 DKK
Faxe Kondi	39 DKK	PALAARSUAQ - Pilsner	85 DKK
Faxe Kondi Free	39 DKK		
Schweppes Lemon	39 DKK		
Fanta	39 DKK		
Ramlösa - Lemon/ Original	39 DKK		
Ice water	29 DKK		
ALCOHOLFREE BEER			
Heineken	69 DKK		
1664 Blanc	69 DKK		



# WINE & SPIRITS





# WINE OG SPIRITS

RED WINE		DRINKS	2 CL / 4 CL
Light Horse Pinot Noir	549 DKK	Gin & Tonic	98 / 128 DKK
Heger Spätburgunder	499 DKK	Gin hass	98 / 128 DKK
Bochorno Tinto	449 DKK	Polar bear	98 / 128 DKK
Alfaedo Amarone	899 DKK	White russian	98 / 128 DKK
Mont Verrier Bourgogne	499 DKK	Rum & Coke	98 / 128 DKK
Franco Francesco	749 DKK	Jack & Coke	98 / 128 DKK
WHITE WINE		SPECIAL DRINKS	
Light Horse Chardonnay	499 DKK	Cocktail of the Month	95 DKK
Dominique Sauvignon Blanc	349 DKK	Irish Coffee	2 CL / 4 CL 85 / 120 DKK
Giacondi Pinot Grigio	399 DKK	Greenlandic coffee	159 DKK
Dragonstone Riesling	499 DKK	<i>2cl galliano, whiskey, gran manier, kahlua, coffee and whipped cream</i>	
ROSE / BUBLES		SPIRIT	2 CL
Becker Cremant D Alsace	699 DKK	Gin	75 DKK
Charles Montaine	599 DKK	<i>Isfjord, Crownberry, Point 660</i>	
Comte Louis de Lauriston	299 DKK	Vodka	75 DKK
Aromatic Grenache	399 DKK	<i>Isfjord, Point 660, Smirnoff</i>	
ALCOHOLFREE WINE		Whiskey	85 DKK
Leitz Eins Riesling	175 DKK	<i>Isfjord No. 1, Isfjord No. 2, Jack Daniels</i>	
Leitz Eins Sparkling	175 DKK	Rum	85 DKK
Natureo - Syrah 2023	175 DKK	<i>Isfjord, Captain Morgan, Barcardi</i>	
		Kahlua	45 DKK
		Bailey	45 DKK
		Galliano	45 DKK

