

# MENY

## 2019



The farm, which used to be a homestead and was called Elvebakken, was purchased in 2007 by Anne Hanssen and Roy Eilertsen. It has since been constantly evolving. We now have about 150 winter forums Viking sheep or rather Old Norwegian Sheep, some hens and three horses. We also have 5-6 "summer calves" of the breed STN. In recent years, several buildings have been established on the farm which today consist of farm houses, outdoor scenes, barbecue houses, gazebo, sauna, birdhouse, stalls and MatLystHuset.

The building, which has now been named MatLystHuset, was previously part of Svolvær children's and youth school. It was then demolished in 2011, and moved to Sandsletta and Livland farm. Here the building was re-established and now contains dairy, production kitchen, restaurant and farm shop. Most of the work is done by the owners, which resulted in a long construction process of 7 years.

The farm is now run by the family company Livland AS, which also provides accommodation and experiences of different kinds.

The menu contains various dishes that have all been named from the nature around us. It is also reflected in the raw materials that come largely from the Lofoten and Vesterålen regions. Much of it comes from our own farm and processed here.

We hope you find something in the menu that can tempt you, please ask us if there is something you are wondering.



LivLand Gård

## MATMORA

The dish will be served on a specially designed wooden plank and consist of:

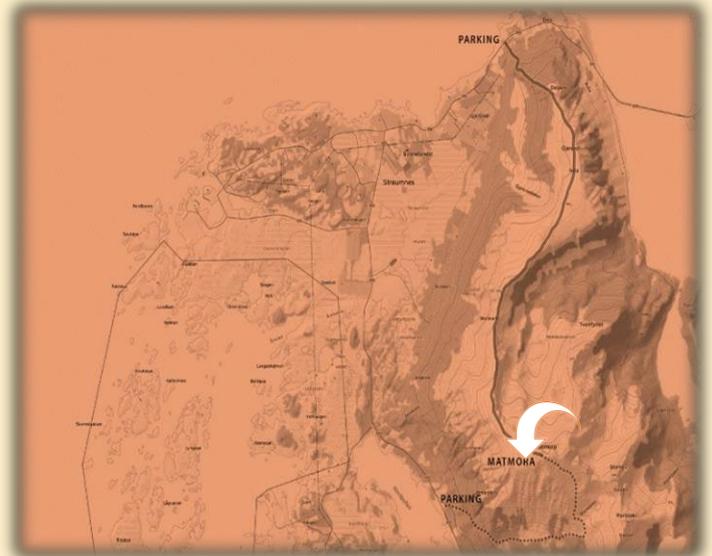
- ❖ Cured meat of lamb ✂
- ❖ Meatroll of Vikinglamb ✂
- ❖ Steak of moose / Moose roastbeef ✂
- ❖ Local cheese
- ❖ Variation of cured local meat ✂
- ❖ Fried stockfishballs ✂
- ❖ Shellfish
- ❖ Assortments of Sauces ✂
- ❖ Assortment of Dressings ✂
- ❖ Home baked Bread ✂
- ❖ Crackers
- ❖ Salad ✂

Fully or partly produced on our farm

**NOK 320,-PP (min 2 persons)**

### Allergens:

Gluten grain (wheat, rye, barley, oat, spelt), Shellfish, Egg, Fish, Peanuts, Soya, Milk ( lactose), celery, Mustard, Sesame seed.



**788 Above sea level**

**MATMORA** is one of the most beautiful mountain areas in Lofoten. The long and curvy hillside contains some of the most iconic viewpoints in the area. There is a clear path that is easy to follow and one can choose to reach the summit by either walking up and down the same path or by hiking around the mountain. We recommend the roundtrip alternative. The trip is somewhat challenging and will take 4-6 hours to complete.

### NB!

**This dish will vary over the season and what is available.**



## BLÅLYNGEN

The dish will be served on a specially designed wooden plank and consist of:

- ❖ CURED MEAT OF LAMB 
- ❖ MEATROLL OF vikinglamb 
- ❖ Steak of Moose/Roastbeef 
- ❖ Local Cheese
- ❖ Assortment of Cured Meats 
- ❖ Blueberry curdled VIKINGLAMB 
- ❖ Assortment of sauces 
- ❖ Assortment of dressings 
- ❖ Home baked Bread 
- ❖ Crackers
- ❖ Salads 

 fully or partly produced at the LivLand farm

**NOK 290,- PP (min 2 persons)**

Allergens:

Gluten grain (what, rye, barley, oat, spelt),  
Shellfish, Egg, Fish, Peanuts, Soya, Milk (lactose),  
Celery, Mustard, Sesame seed



**492 above sea level**

Blålyngen is a somewhat isolated mountain with the Sundlandsfjord on the one side and the Vatenfjord on the other. The peak offers a magnificent view to all the mountain ranges in the area. From here you can see the peaks of Krokting and Jomfrutindan and the majestic mountain Rundfjellet.

**NB!**

**This dish will vary over the season and what is available.**



## TORSKMANNEN

The dish will be served on a specially designed wooden plank and consist of:

- ❖ Cured and smoked Trout ✂
- ❖ Smoked Salm, on ✂
- ❖ Cured and smoked Whale meat ✂
- ❖ Fried Stockfish balls ✂
- ❖ Shellfish ✂
- ❖ Assortment of sauces ✂
- ❖ Assortment of Dressings ✂
- ❖ Scrambled Eggs ✂
- ❖ Bread ✂
- ❖ Crackers
- ❖ Salads ✂

✂ Fully or partly produced at the Livland farm

NOK 290,- PP (min 2 persons)

Allergens:

Gluten grain (Wheat, rye, barley, oat, spelt),  
Shellfish, Egg, Fish, Peanuts, Soy, Milk (lactose),  
Celery, Mustard, Sesame seed,

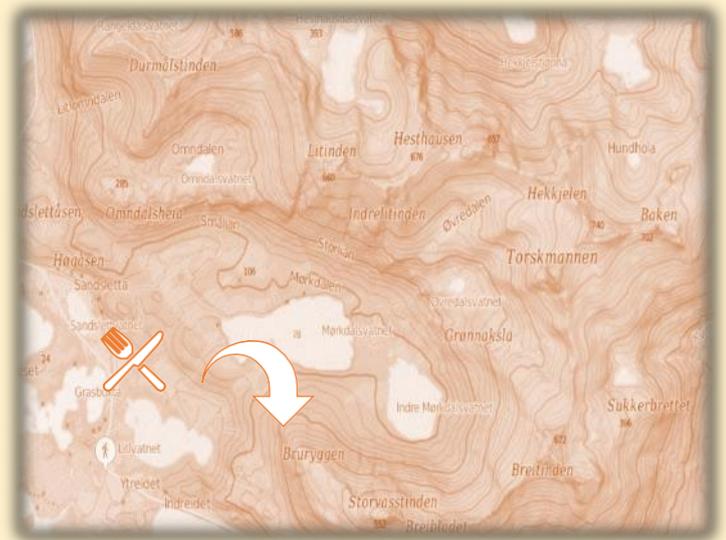


755 Above Sea Level

The mountain Torskmannen is located between the Vatnfjord and the Austnesfjord. From the top there is a great view to some of the most iconic and dramatic peaks in Lofoten such as Higravstind, Geitgaljern Rulten. Torskmannen is a very popular peak for randonee skiing with excellent conditions. The area has lots of peaks and is an eldorado for skiers with an abundance of space.

**NB!**

This dish will vary over the season and what is available.



## BRURYGGEN

- ❖ Pot of Game ✂
- ❖ Mashed potatoes ✂
- ❖ Salad ✂
- ❖ Home baked Bread ✂
- ❖ Butter

NOK 290,-

✂ Fully or partly produced at the Livland farm

Allergens:

Gluten grain (wheat), Milk ( lactose), Celery, Mustard

350 Above Sea Level

**BRURYGGEN** is the mountain area west of the Storvasstind peak. This is a popular hiking area both in summer and winter. There is a gravel road to the area which makes the area very accessible and popular even for low impact hikers. There is an excellent view towards Blålyngen, Sandsletta (with absolutely crazy Roy) and the Vatenfjord. The area is known for an abundance of different species of birds.



# OMNDAL

- ❖ Slow cooked Vikinglamb in a pot. ✂
- ❖ Mashed potatoes ✂
- ❖ Salad ✂
- ❖ Home baked bread ✂
- ❖ Butter

✂ Fully or partly produced at our farm.

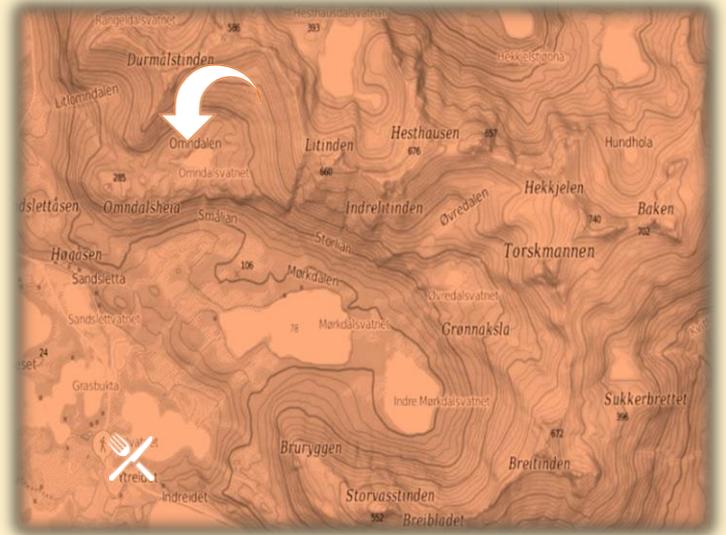
NOK 290,-

## Allergens:

Gluten grain (wheat), Milk (lactose), Celery Mustard

## 300 Above Sea Level

The valley of Omndal is located north of LivLand and is the the area most loved by our viking sheep. the valley has a small lake and varied vegetation. The entrance to the valley has challenging terrain but once in the valley there is an excellent view to the Blålyngen mountain and the Vatenfjord. The area is mostly visited by hunters and when we gather the sheep.



## DURMÅLSTIND

- ❖ VIKING SAUSAGE
- ❖ TACO SAUSAGE
- ❖ MASHED POTATOES
- ❖ SAUERKRAUT
- ❖ SALAD
- ❖ ASSORTMENT OF SAUCE
- ❖ ASSORTMENT OF DRESSING

Fully or partly produced at the **Livland farm**

**NOK 240,-**

**Allergens:**

**Soya, Milk (lactose), Celery, Mustard**

**586 Above Sea Level**

The area around the peak Durmålstind is during the summer the main grazing area of our viking sheep. In this area they can move around in a varied terrain and will graze on a large variation of plants. This variation in food will give the meat a slight taste of game. The peak offers a magnificent view to the valley of Hesthausdalen and the mountain Fjordmannen in the north. Furthermore you can see the valley of Rangeldalen and the range Matmora in the west, Omdalen valley and the peak Torskmannen in the east and Vatenfjorden and the mountain Blålyngen in the south





## VATNFJORD

- ❖ Creamy fish soup 
- ❖ Home baked bread 
- ❖ Butter

 Fully or partly produced at our farm

NOK 180,-

### Allergens:

Gluten grain (wheat), Shellfish, Egg, Fish, Milk (lactose), Celery, Mustard

### 0 Above Sea Level

Vatnfjorden is located in paralell with the Sunnlandsfjord and has its entrance through a narrow sound. From the entrance the fjord stretches south about 4 kilometers to the bottom where the name is Blålyngpollen. This is an excellent area for kajaking and sea trout fishing.



# MØRKDAL

The dish will be served on a specially designed wooden plank or on a regular plate and consist of:

- ❖ Cured and warm smoked trout ✂
- ❖ Egg- and potato salad ✂
- ❖ Pickled onions ✂
- ❖ Homebaked bread ✂
- ❖ Butter

✂ fully or partly produced at the Livland farm

NOK 220,- PP

## Allergens:

Gluten grain (wheat), Milk (lactose), Celery, Mustard



## 74 Above Sea Level

The valley of Mørkdal is easy accessible both in the summer and winter. The valley is located northeast of our farm and has two lakes with good fishing for char and trout. This is a very popular area in the wintertime.



## BREIBLADET

The dish will be served on a specially designed wooden plank or on a regular plate and consist of:

- ❖ Variation of locally produced cheeses
- ❖ Assortment of marmalades 
- ❖ Home Baked Bread 
- ❖ Crackers

 Fully or partly produced at the Livland farm

NOK 200,-

Allergens:

Gluten grain (wheat, rye, barley, oat, spelt), Milk (lactose)

500 Above sea level

**BREIBLANDET** is the area between the two mountains Breitind and Storvasstind. The area is challenging for hiking but once you have reached the “blade” there is a magnificent view in all directions. The area is rough and challenging but excellent for photography.



LivLand Gård  
**LITIND**



660 Above Sea Level

- ❖ Cured leg of VIKINGLAMB 
- ❖ Cured leg of pork
- ❖ Cured sausage 
- ❖ Local cheese
- ❖ Salad 
- ❖ Assorted sauces 
- ❖ Assorted dressings 
- ❖ Homemade bread 

 Fully or partly produced at the LivLand farm

NOK 220,-

Allergens:

Gluten grain (wheat, rye, barley, oat, spelt), Egg, Milk (lactose) Peanuts, mustard, celery

The area around Litind is also an important grazing area for our Vikingsheep. This is a very steep and challenging area that is not suitable for hiking. The main reason for a visit here is either gathering sheep or hunting



## SUKKERBRETTE

The dish will be served on a specially designed wooden plank or on a plate and consist of:

- ❖ Baked apple
- ❖ Lofoten ice cream 
- ❖ Cream of caramel 

 fully or partly produced at our farm

NOK 90,- PP

Allergens:

Milk (lactose)

396 Above sea level

The hillside Sukkerbrettet is located on the south east range of the Torskmannen mountain and it is a popular area for randonee skiing and when we are out to gather the sheep.



## **DRINKS**

❖ BEER 0.5	90,-
❖ White wine	90,-/350,-
❖ Red Wine	90,-/350,-
❖ Cocktails	100,-
❖ AQUAVITE	90,-
❖ WHISKY	90,-
❖ COGNAC	90,-
❖ Liqueurs	80,-
❖ Light beer	50,-
❖ Sodas	40,-
❖ Viking brew	50,-
❖ Coffee and Tea	35,-
Latte	40,-



Many of the products in the menu are also available in our farm shop

The staff at Livland Farm thank you for your visit and welcome you back at a later occasion

We really appreciate if you agree to give us feedback

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With the best regards from

Anne and Roy