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FROM PASTURE TO PLATE ON THE HELGELAND COAST

Seasonal Opening

March – December

Distance from the nearest town

34 km (Mo i Rana)

Dining options

Restaurant

Total capacity

40

ABOUT

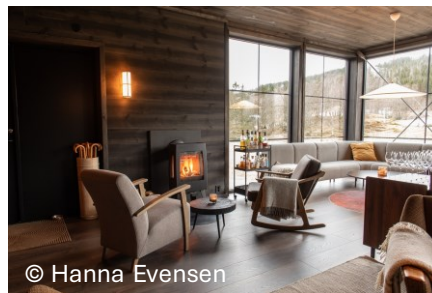
Til Elise – Fra Marius Restaurant offers a high-quality, farm-to-table dining experience located in the rural surroundings of Utskarpen on the Helgeland coast.

The concept is built around the philosophy “From pasture to plate”, highlighting locally sourced seafood, meats from local farms, and seasonal produce from the surrounding landscape. The restaurant delivers curated tasting menus that combine craftsmanship, storytelling, and a strong sense of place.

The experience is recognised internationally for its quality and sustainability, with Til Elise – Fra Marius Restaurant ranked among the Top 25 restaurants in Europe by the 360° Eat Guide — one of only three restaurants in Norway included on the list.

This positioning underlines the restaurant’s strong focus on sustainability, local sourcing, and holistic dining experiences.

Til Elise is well suited for premium travel programmes, small groups, corporate dining, and culinary-focused itineraries seeking an exclusive and authentic gastronomic experience on the Helgeland coast.



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