

Dinner Menu

MAIN COURSE

REINDEER SHANK

Marinated in Porter from our friends at Austmann Brewery, mashed potatoes, sauteed carrots, red wine jus
- allergens s,m,g

398,-

MOUNTAIN CHAR

pan fried, turnips, green pea puré, potatoes, lemon cream sauce
- allergens f,c,l

379,-

FISH SOUP

Creamy fish soup, pollock, salmon, shrimp, mussels, tobiko, bread
- allergens f,sf,m,s,g

296,-

HERRING PLATE

Five sorts of herring, potato salad, egg, rye bread, butter
- allergens f,e,sen,s,m,g

336,-

REINDEER STEW

Mushrooms, onions, lingonberries, potatoes, flat bread
- allergens m,s,g

336,-

AUTUMN SALAD

baked beetroot, pumpkin, romaine lettuce, chevré, pumpkin seeds, candied walnuts, vinaigrette
- allergens m,s,g

269,-

SEASONAL RISOTTO

autumn mushrooms, onion, cream, parsley, parmesan
- allergens m,se,s

269,-

DISH OF THE MONTH

TRADITIONAL NORWEGIAN MEATBALLS

red cabbage, potatoes, lingonberries, brown sauce
- allergens s,g,m

336,-

THREE COURSE MENU

FISH SOUP

Creamy fish soup, pollock, salmon, shrimp, mussels, tobiko, bread
- allergens f,sf,m,s,g

REINDEER STEW

Mushrooms, onions, lingonberries, potatoes, flat bread
- allergens m,s,g

HOMEMADE APPLE CAKE

served warm with ice cream
- allergens m,s,e,g

549,-

DESSERT

DAIM ICE CREAM CAKE

Homemade ice cream cake with chocolate and caramel
- allergens m,e,s,o,n

110,-

HOMEMADE APPLE CAKE

Traditional, served warm with a scoop of vanilla ice cream
- allergens m,s,e,g

129,-

NORWEGIAN WAFFLE

Choose between brown cheese or strawberry jam and sour cream
- allergens m,e,g

89,-

ALLERGENS

milk =	m	mustard =	mu	fish =	f	soy =	so
egg =	e	shellfish =	sf	sulphates =	s	cerery =	ce
gluten =	g	nuts =	n	citrus =	c	sesame =	se