

# M E N U



## STARTERS

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### CREAMY CHANTERELLE MUSHROOM SOUP

Served with semi-dried lingonberries and  
sourdough croutons (milk, wheat)  
Vegetarian NOK 200,-

### SALMON TARTAR

With pickled wild garlic, apple and dill  
emulsion. Served with sourdough bread chips  
(fish, wheat)  
NOK 200,-

### BEETROOT AND GOAT CHEESE RAVIOLI

With brown butter. (wheat, milk)  
NOK 200,-

## DESSERTS

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### PINE SPROUT ICE CREAM

Served with apple and cellery granitee and  
lemon basil gel  
(milk)  
NOK 140,-

### CRÈME BRÛLÉE

With berries.  
(milk, egg)  
NOK 140,-

## MAINS

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### REINDEER STEW

Served with potato pure and lingonberries  
(milk)  
NOK 395,-

### PORKNECK

With pink peppercorn sauce, sweet potato  
pure and roasted cabbage. (milk)  
NOK 465,-

### POACHED SALMON

With herb and sour cream sauce and  
cucumber salad, served with boiled potatoes.  
(fish, milk)  
NOK 425,-

### BJØRNFJELL'S BROWNIE

with chantilly (milk, wheat, egg)  
NOK 140,-

We prioritize local and locally sourced  
ingredients, and use organic products wherever  
possible. This is part of our commitment to  
sustainability and quality.

