

1893

RESTAURANT & BAR

BUBBLES

Cava.....745/140

Crémant.....795/160

SNACKS

Bread and butter.....65

*Bread and local butter Gimstad gård in Bø.
h, m*

Mont d'Or.....499

*Baked whole Mont d'Or cheese. Served with
focaccia. (Takes 30 minutes) h, m*

Dirty fries.....149

*Pommes frites with chipotle mayo, bacon and
cheese. h, e, m*

Cheese and charcuterie.....249

*Local cheese and cured ham from Myklevik
gård. m*

STARTERS

“Pinnekjøtt” croquettes.....199

Cured lamb, turnip and black pepper. h, e, m

Cured char from Sigerfjord.....229

Char, dill and sourcream from Røros. f, m

Reindeer tartar.....249

*Rein, mushroom, lingonberry, mustard and
Jerusalem artichoke. sn, e, m*

MAINS

Duck breast.....469

*Duck breast, warm spices, parsnip, black garlic
and grilled red cabbage. e, m, s*

North Norwegian “Christmas Halibut”..419

*Local wild halibut, butter sauce, peas, carrot
and potato. m, f*

Pork belly.....399

*Traditional roast pork belly with red cabbage,
Christmas sauce, apples, prunes and potatoes. m*

Sirloin.....449

*Grilled marbled sirloin of beef with pepper
sauce, vegetables and pommes frites. m, s*

Fish soup.....219

*Creamy fish soup med fisk and vegetables.
m, f, sk, b, se*

Burger.....319

*180g burger of beef breast, brioche bread,
cheddar, bacon marmelade, salad, jalapeno and
burger sauce. Served with fries. m, e, h, f*

Salmon from Nordlaks.....419

*Salmon from Nordlaks with butter sauce, trout
roe, cucumber and potato. m, f, s*

Nut roast.....299

*Christmas sauce, potato and pompkincream.
Vegetarian. n*

DESSERT

Sticky toffee pudding.....169

Served warm with vanilla ice cream. m, h, e

Mulberry Cream w/ waffle cookie.....149

h, e, m

Creme Catalan.....129

e, m

Cheese plate.....199

Norwegian cheese with condiments. m, v

Allergens: **h** wheat, **e** egg, **m** milk, **s** celery, **f** fish, **sk** shellfish, **r** rye, **v** walnuts, **so** soy, **se** sesame, **b** molluscs, **sn** mustard, **su** sulphites, **p** pistachio, **n** nuts