

1893

RESTAURANT & BAR

SNACKS

Bread and butter.....79
Grilled focaccia and local butter from Gimstad gård in Bø. h, m, e

Dirty fries.....149
Pommes frites with chipotle mayo, bacon and cheese. h, e, m

CHEESE & CHARCUTERIE

Cheese.....69
Per piece of 40g. Ask your waiter about the selection of the day. m

Condiments for the cheese.....79
Caramelized nuts, chutney and sesame crispbread. n, h, se

Cured meat from Myklevik Gård.....149
A selection of ham and sausage from our friends at Myklevik Gård

Olives.....89
Premium Greek olives

STARTERS

Reindeer tartare.....289
Reindeer tartare, black garlic, mushrooms, truffle. e, sn

Mussel toast.....249
Grilled focaccia with fennel, shellfish mayo, mussels and nduja from Myklevik gård. sk, bl, e, h

Croquette.....219
Ask your waiter.

MAINS

Mushroom risotto.....349
Creamy risotto with wild mushrooms. h, s, m

Fish of the day.....449
Fish of the day from Nordmela, sauce vin jaune, mushrooms, kale and mussels. f, m, s

Lamb.....519
Lamb fillet from Indrejord farm with Jerusalem artichoke, mushrooms and beetroot. m

Steak Frites.....459
Entrecôte with pepper sauce, broccolini and tomato confit. m, se. Lactose-free

Local Angus burger.....349
Burger of local Angus beef from Innbjør, brioche, lettuce, bacon, chipotle mayo, cheddar and homemade pickles. e, m, sn, h

Salmon.....399
Baked salmon from the Berg family, with caponata and saffron sauce. f, m

Fish soup.....219
Served with homemade bread and butter. m, f, sk, b

DESSERTS

Sticky toffee pudding.....169
Served warm with vanilla ice cream. m, h, e

Parsley root ice cream.....159
Ice cream on parsley root with mushroom caramel and Jerusalem artichoke chips. e, m

Blackcurrant sorbet.....129
Blackcurrant, elderflower and spruce shoots

Allergener: **h** hvete, **e** egg, **m** melk, **s** selleri, **f** fisk, **sk** skalldyr, **r** rug, **v** valnøtter, **so** soya, **se** sesam, **b** bløtdyr, **sn** sennep, **su** sulfitt, **p** pistasj, **n** nøtter