



STARTERS

SALMON 235 NOK

Lightly cured salmon with horse radish, dill oil and crispy rye
(rye, m, f)

POTATO & VENDACE ROE 295 NOK

Crispy potato cake, Västerbotten cheese, vendace roe from
Røros, Røros sour cream, red onion, chives, dill & lemon
(e, f, m)

FRIED JERUSALEM ARTICHOKE 165 NOK

Jerusalem artichoke, cheese cream, browned butter, dill & chives
(m, e, su)

TARTARE 185 NOK

Reindeer sirloin, egg cream, mustard seeds, pickled onion,
croutons, watercress & Green pepper
(w, r, ba, e, m, su, mus)

PLAT DU JOUR

DISH OF THE DAY

MAIN COURSE

HALIBUT 455 NOK

Baked halibut, lardo, leek, parsnip, roasted fish jus, savoy
cabbage & potato puré
(f, se, m, su)

PORCINI RISOTTO 295 NOK

Carnaroli rice, Porcini, parmesan, hazelnuts,
sage gremolata & endive salad
(su, ha, m)

WIENER SCHNITZEL 385 NOK

Veal loin, red wine sauce, Café de Paris butter,
lemon, side salad & French fries with parmesan & herb salt
(w, e, m, mus, ses, su, f)

CHEESEBURGER 305 NOK

Chuck & brisket, Våddö cheddar, sautéed chilies,
sweet & sour garlic mayo, lettuce, tomato, onion and
French fries with parmesan & herb salt
(w, ba, m, e, su)

DUCK BREAST 425 NOK

Pan-fried duck breast, variation on Jerusalem artichoke
and hashbrown potatoes, port wine gravy with forest
berries
(m, su)

FROM THE GRILL

RIBEYE 455 NOK

Grilled lemon

LAMB RACKS 475 NOK

Grilled lemon

All dishes from the grill are served with 2 sides / sauce / butter of your choice

CHEF'S CHOICE

3-course set menu

725 nok/pp

Vegetarian menu 525 nok/pp

The set menu is served to everyone at the table

Wine pairing 545 nok/pp

DESSERTS

CHOCOLATE & CARAMEL 155 NOK

Dark chocolate brownie, caramelized peanuts, salted caramel ice cream & spiced hot chocolate sauce (pe, m, e, ha)

BUTTERSCOTCH PUDDING 165 NOK

Brown cheese, toasted pecans, whipped crème fraîche & toffee sauce (e, m, pe, w)

CRÈME BRÛLÉE 145 NOK

Classic with vanilla bean (e, m)

CHOCOLATE TRUFFLES 40 NOK/ EACH

Tonight's flavor

ICE CREAM 75 NOK

Home made

SIDES

75 NOK/EACH

FRENCH FRIES (m)

RÖSTI POTATO

ROASTED ROOT VEGETABLES

SIDE SALAD (mus, su)

SAUCE / BUTTER

45 NOK/EACH

BÉARNAISE (ba, e, f, m)

RED WINE SAUCE (su)

CAFÉ DE PARIS BUTTER (m, f, mus)

A=Almonds, C=Celery, BA=Barley, BU=Buckwheat, E=Egg, F=Fish, HA= Hazelnut, L=Lupin, M=Milk,
MO=Mollusc, MUS=Mustard, PE=Peanuts, SES=Sesame, SH=Shellfish, SOY=Soy, SU=Sulphites, W=Wheat