



Barmeny

Bar menu



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Alcohol regulations in Norway

For wine and beer the minimum age is **18 years.**

(Wine, beer and spirits with up to 22 % vol.)

For spirits the minimum age is **20 years.**

(Spirits with more than 22 % vol.)





Signatur cocktail ØRNESVINGEN

På vegen opp mot Ørnesvingen passerer du mange flotte gamle epletre i "Møllsbygda". Vi har latt oss inspirere av desse og har komponert ein signatur cocktail der eplejuice er ein av hovudingrediensane.

*Geir Angr Gin, lokal eplejuice, bringebærsirup,
eggekvite og sitron.*

(3)

210,-

Signature cocktail EAGLE´S BEND

On your way up to the Eagle´s Bend you will pass a lot of old apple trees. Apples are one of the fruits trees that thrives in this area and you will find a lot of apple trees here. The apple trees inspired us to make this signature cocktail where apple juice is one of the main ingredients.

*Geir Angr Gin, local apple juice, raspberry sirup,
egg white and lemon.*

(3)

210,-



DE HISTORISKE
hotel & spisesteder

ØL PÅ TAPP DRAFT BEER

Hansa fatøl 0,4l (1)	110
Geiranger Bryggeri, Friaren Pilsner 4,7% 0,33l (1)	115
Geiranger Bryggeri, Vikingstøa Pale Ale 4,7% 0,33l (1)	115
Geiranger Bryggeri, Bølga IPA 7,0% 0,33l (1)	120
Geiranger Bryggeri, Sur og Snasen 5,9% 0,33l (1)	130

FLASKE ØL BOTTLED BEER

Geiranger Bryggeri, Friaren Pilsner 4,7% 0,33l (1)	120
Geiranger Bryggeri, Vikingstøa Pale Ale 4,7% 0,33l (1)	120
Geiranger Bryggeri Brown Ale 4,7% 0,33l (1)	120
Geiranger Bryggeri, Ørnevegen Brut IPA 6,3% 0,33l (1)	130
Geirangern Bryggeri Bølga IPA 7% 0,33l (1)	130
Geirangern Bryggeri Sur og Snasen 5,9% 0,33l (1)	130
Geiranger Bryggeri Studebaker Stout 6,5% 0,33l (1)	130
Heineken 4,6% 0,33l (1)	110
Ginger Joe 4% 0,33l (1)	135
Sør Gluten Fri 4,7% 0,33l	110
Erdinger Weissbier 5,3 % 0,5l (1)	135

ALKOHOLFRITT ØL NON ALCOHOLIC BEER

Clausthaler (1)	75
Erdinger Alkoholfrei (1)	115

CIDER ALCOPOP

Pærecider flaske 4,7% 0,33l	115
Bulmers Cider , flaske 4,5% 0,5l	170
Skarbø sider	120 565
Fjordsider	120 565

MINERALVATN MINERAL WATER

Mineralvatn, 0,33 l bottle	60
Franklin Tonic water	65
Red Bull 0,25l	72
Eplemost Apple juice	190 75



MUSSERANDE VIN SPARKLING WINE	flaske	glas
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Prosecco (12)	625	130
Cava Brut Reseva (12)	650	135

CHAMPAGNE	flaske	glas
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Champagne (12)	1050	200
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KVITVIN WHITE WINE	flaske	glas
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Txakoli Rezabal 2020 - Spain (12)	545	115
Rotschiefer 2021 - Germany (12)	615	130
The Project Sauvignon Blanc 2021 - South Africa (12)	685	145
Chablis La Sereine 2018 - France (12)	800	170

RAUDVIN RED WINE	flaske	glas
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Bardolino Zenato 2021 - Italy (12)	545	115
Chateaux de Crain Superiore 2016 - France (12)	710	130
Barbera D`Alba Fenocchio 2020 - Italy (12)	695	135
Janasse Cotes du Rhone - France (12)	750	145
<i>(The year might change/årgang kan variere)</i>		

ROSÈVIN ROSÈ WINE	flaske	glas
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Yellow Tail Casella Family Brands - Australia (12)	725	125
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PORTVIN/VERMUT PORT	8cl
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Graham's Tawny Port 20yrs (12)	140
Martini Dry/Bianco/Rosso (12)	120

KAFFI/ TE COFFEE/ TEA	enkel	dbl
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Te/Tea	53	
Americano	45	
Espresso Single/Double	44	53
Cappuccino Single/Double (7)	55	62
Caffè Latte Single/Double (7)	55	62
Espresso Macchiato (7)	53	
Varm sjokolade/Hot chocolate (7)	50	
Kopp kaffi / TA	34	



SPARKLING WINE COCKTAILS

Hugo (12) <i>Elderflower Cordial, Prosecco, Soda water, Mint, Lime</i>	180	*
Aperol Spritz (12) <i>Aperol, Prosecco, Soda water</i>	180	*
Mango Bellini (12) <i>Prosecco, Mango puré</i>	180	*

CLASSIC COCKTAILS

Manhattan <i>Jim Beam Bourbon, Vermuth, Bitters</i>	170	
Old Fashioned <i>Jim Beam Bourbon, Bitters, Brown sugar</i>	190	
Negroni <i>Campari, Martini Rosso, Plymouth Gin</i>	190	
Bloody Mary <i>Vodka, Tomato juice, Lemon juice, Tobasco, S&P</i>	170	
Whiskey Sour (3) <i>Jim Beam Bourbon, Lime juice, simple syrup, Egg white</i>	190	
Cosmopolitan <i>Absolut Citron, Cointreau, cranberry juice, Lime juice</i>	180	
Daiquiri <i>Bacardi carta blanca, Lime juice, Simple syrup</i>	170	
Margarita <i>Tequila Jose Cuervo, Cointreau, Lime Juice, Simple syrup</i>	180	
Espresso Martini <i>Vodka, Khalua, Simple syrup, Espresso shot</i>	180	*
Fjellbekk <i>Smirnoff, Aquavit, Lime juice, Club Soda</i>	170	

* Cocktails marked with a star can be made with a lower alcohol prosentage for 18+.



TROPICAL COCKTAILS

Mojito <i>Captain Morgan, Club soda, Lime, Mint, Sugar</i>	170
Strawberry Mojito <i>Captain Morgan, Strawberry pure, Lime, Mint</i>	180
Passion fruit Mojito <i>Captain Morgan, Pasion fruit, Lime, Mint</i>	180
Caipirinha <i>Pitu cashacha, Sugar, Lime</i>	185
Moscow Mule <i>Smirnoff, Ginger beer, Lime juice, Mint</i>	170
Piña Colada (7) <i>Bacardi blanca, Pinapple juice, Coco syrup, Cream</i>	170
Melon Ball <i>Midori liquor, Lime juice, Club soda</i>	170
Maracuya Sour (3) <i>Absolut Mandarin, Passion pure, Lime juice</i>	170

ALKOHOLFRIE DRINKAR NON ALCOHOLIC DRINKS

Virgin Passion fruit Mojito <i>Lime, Passion fruit pure, Mint, sugar, Club soda</i>	80
Virgin Strawberry Mojito <i>Lime, Strawberry pure, Mint Sugar, Club Soda</i>	80
Virgin Piña Colada (7) <i>Pinapple juice, Cream, Coco</i>	80
Shirley Temple <i>Ginger Beer, Sprite, Grenadine</i>	80



GIN & TONIC WITH A TWIST

Gordon's GT <i>Gordon's dry gin, tonic, lemon</i>	157
Tropical GT <i>Gordons gin, Mango pure, tonic water</i>	180
Pink Unicorn GT <i>Gordons Pink, Grapefruit syrup, Grapefruit tonic</i>	185
Bombay Code GT <i>Bombay saphire, Rhubarb Tonic, Botanicals</i>	185
Tanqueray GT <i>Tanqueray, Indian Tonic, Citrus</i>	185
Hendricks GT <i>Hendricks Gin, Rosemary/Olive tonic, Cucumber</i>	205
Harahorn GT <i>Harahorn Gin, Indian Tonic, Botanicals</i>	205
Bareksten GT <i>BareksteinGin, Franklins tonic, Botanicals</i>	205
Geirr Angr GT <i>Geirr Angr gin, Franklins tonic</i>	205

KAFFEDRINK COFFEE DRINKS

Irish Coffee (7) <i>Irish Wiskey, Coffe, Cream</i>	NOK	160
Caffe Bailey's (7) <i>Bailey`s, Coffe</i>	NOK	150



LIKØR LIQUEUR

Bailey's (7)	110
Drambuie	150
Cointreau	150
Tia Maria	115
Kahlúa (7)	120
Frangelico	125
Midori	115
Malibu	115
Sourz Apple/ Raspberry	110
Disaronno Amaretto	130
Fireball	130
Galliano	130
Black Balsam	145
Vana Tallin	155

COGNAC

Bache 3 KORS	155
Braastad VSOP	155
Braastad XO	180
Baron Otard VSOP	185
Courvoiser VSOP	170
Martell VS	160
Martell VSOP	190
Martell XO	435
Remy Martin XO	520
Hennessy VS	180
Hennessy VSOP	205
Hennessy XO	525
De Luze VS	265
De Luze VSOP	175
De Luze XO	225

CALVADOS

Pere Magloire VSOP	175
Boulard XO	220



DIVERSE

Xante	155
Pernod	145
Sambuca	135
Grappa Castello Di Brunello	155
Ouzo	135

VODKA

Smirnoff	125
Stolichnaya	130
Absolut	135
Russian Standart	140
Russian Standart Platin	170
Ciroc	175

ROM

Bacardi (Superior/Limon/ Razz/Black)	130
Bacardi 4YO	155
Bacardi 8YO	170
Brugal	140
Matusalem 15YO	195
Ron Zacapa Centenario 23 años	205

AQUAVIT

Lysholm Linie	145
Aalborg Jubilæum	140
Gammel Opland	160
O.P. Anderson	145
Grova Aquavit	170



BITTER

Fernet Branca	145
Jägermeister	145
Gammel Dansk	145
Campari	120

WHISKY SCOTCH BLENDED

Chivas Regal	180
Famous Grouse	145
Johnnie Walker Red Label	145
Johnnie Walker Black Label	160
Johnnie Walker Blue Label	545

SINGLE MALT

Glenfiddich 12 yrs	180
Glenfiddich 15 yrs	255
Glenfiddich 18 yrs	320
Glenfiddich 21 yrs	650
Cragganmore 12 yrs	175
Macallan Fine Oak 12 yrs	230
Macallan Fine Oak 15 yrs	450
Macallan Fine Oak 18 yrs	870
Laphroaig 10 yrs	215
Lagavulin 16 yrs	230
Talisker 10 yrs	190
Nikka From The Barrel	285



AMERIKANSK AMERICAN WHISKEY

Jack Daniel's	160
Jack Daniel's Single Barrel	245
Jim Beam	145
Jim Beam Rye	180
Canadian Club	145
Makers Mark	180

IRSK WHISKEY IRISH WHISKEY

Tullamore Dew	145
Bushmill's	155

TEQUILA

Don Julio	155
Don Julio Anejo	165
Jose Cuervo Silver	130
Jose Cuervo Gold	130





Pizzameny

Pizza menu

Servert mellom 12.00 - 22.00
Served from 12.00 - 22.00

PIZZA

Pizza Bianco di Panchetta 245,-

Rørosrømme, raudlauk, brie, pancetta, vårlauk og ruccola.

Sour cream, red onion, Brie, Pancetta, spring onion, rocket salad.

(1,7)

Pizza Verdure e Romesco 235,-

Romesco, artisjokk, aubergine, squash, lauk, Fior di latte. Vegetar.

Romesco, artichoke, eggplant, squash, onion, Fior di latte. Vegetarian.

(1,7)

Pizza Margherita 230,-

Tomatsaus, mozzarella di buffalo, basilikum.

Tomato sauce, mozzarella di buffalo, basil.

Med cotto skinke / *with cotto ham* 265,-

(1,7)

Pizza Diavola 235,-

Tomatsaus, Ndujapølse, lauk, blomkål, Fior di latte, ruccola.

Tomato sauce, Nduja salami, onion, cauliflower, Fior di latte, rocket salad.

(1,7)

Pizza Renna e funghi 255,-

Rømmesaus, kryddergrava reinsdyr, sopp, vårlauk, Myrdalost.

Sour cream sauce, marinated reindeer, mushroom, spring onion, Myrdal cheese.

(1,7)

SNACKS

Peanøtter Peanuts 60,-

(8)

Potetgull Potato chips 60,-

Lokal spekemat og ost *Local meat and cheese* 225,-

Eit utval spekemat og ost frå lokale leverandørar.

Servert med Rørosrømme og flatbrød.

A selection of cured meat and cheeses from local producers.

Served with sour cream and crisp bread.

(7)



Informasjon om allergen i rettene våre
Information about allergens in our dishes

Innehold/ Contains:

1. Glutenhaldig korn (kveite, rug, bygg, havre, spelt)
Gluten-containing grains (wheat, rye, barley, oats, spelt)
2. Skaldyr/ Shellfish
3. Egg
4. Fisk/ Fish
5. Peanøtter/ Peanuts
6. Soya/ Soy
7. Mjølkk/ Milk
8. Nøtter (mandel, hasselnøtt, valnøtt, cashewnøtt, pekan, paranøtt, pistasj, macadamia)
Nuts (almond, hazelnut, walnut, cashew, pekan, Brazil nut, pistachio, macadamia)
9. Selleri/ Celery
10. Sennep/ Mustard
11. Sesamfrø/ Sesame
12. Svoveldioksyd og sulfitt/ Sulfur dioxide and sulfite
13. Lupin/ Lupine
14. Bløtdyr/ Molluscs



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hotel & spisesteder