



Barmeny

Bar menu



INNHALD CONTENTS

Signatur cocktail Signature cocktail	3
Øl Beer	4
Alkoholfri øl Non-alcoholic beer	4
Sider Cider	4
Mineralvatn Mineral water	4
Vinar Wines	5
Kaffe/Te Coffee/Tea	5
Cocktails	6
Alkoholfrie drinkar Non-alcoholic drinks	7
Gin & tonics	8
Kaffedrinkar Coffee drinks	8
Likør Liqueurs	9
Cognac & calvados	9
Vodka, rom, aquavit	10
Bitter	10
Whiskey	11
Tequila	11
MAT FOOD	
Pizza	13
Snacks	14
Allergener Allergy content	15

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)

225,-

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)

225,-



DE HISTORISKE
hotel & spisesteder

ØL PÅ TAPP DRAFT BEER

FLASKE

Hansa fatøl 0,4l (1)	119,-
Geiranger Bryggeri, Friaren Pilsner 4,7% 0,33l (1)	120,-
Geiranger Bryggeri, Vikingstøa Pale Ale 4,7% 0,33l (1)	136,-
Geiranger Bryggeri, Bølga IPA 7,0% 0,33l (1)	145,-
Geiranger Bryggeri, Sur og Snasen 5,9% 0,33l (1)	150,-

FLASKE ØL BOTTLED BEER

Geiranger Bryggeri, Friaren Pilsner 4,7% 0,33l (1)	129,-
Geiranger Bryggeri, Vikingstøa Pale Ale 4,7% 0,33l (1)	146,-
Geiranger Bryggeri Brown Ale 4,7% 0,33l (1)	150,-
Geiranger Bryggeri Bølga IPA 7% 0,33l (1)	170,-
Geiranger Bryggeri Sur og Snasen 5,9% 0,33l (1)	187,-
Geiranger Bryggeri Studebaker Stout 6,5% 0,33l (1)	160,-
Heineken 4,6% 0,33l (1)	119,-
Ginger Joe 4% 0,33l (1)	145,-
Sør Gluten Fri 4,7% 0,33l	119,-
Erdinger Weissbier 5,3 % 0,5l (1)	175,-

ALKOHOLFRITT ØL NON ALCOHOLIC BEER

Clausthaler (1)	79,-
Erdinger Alkoholfrei (1)	125,-
Bulldog IPA (1)	125,-

SIDER CIDER

GLASS BOTTLE

Pærecider flaske 4,7% 0,33l	125,-
Bulmers Cider , flaske 4,5% 0,5l	159,-
Skarbø sider, flaske 75 cl	599,-
Fjordsider Tingvoll	120,- 599,-

MINERALVATN MINERAL WATER

GLASS BOTTLE

Mineralvatn, 0,33 l bottle <i>Coca-Cola, Cola Zero, Fanta, Sprite, Olden</i>	69,-
Red Bull 0,25l	79,-

LOKAL EPLEJUICE LOCAL JUICE

GLASS BOTTLE

Skarbø Eplemost, Stranda, Norge	89,- 235,-
Fjordeple, Fjordcider, Møre og Romsdal, Norge	89,- 235,-



MUSSERANDE VIN SPARKLING WINE

GLASS

Fjordcider, Møre og Romsdal, Norge	125,-
Cava Funambul Equilibri 2019, Navarra, Spain	160,-
Cremant de Bourgogne NV, Mikulski, Burgund Frankrike	175,-
Diebolt-Vallois Blanc de Blanc NV, Champagne, Frankrike	200,-

KVITVIN WHITE WINE

GLASS

False Bay Chardonnay 2023 Coastal region, Sør Afrika (12)	155,-
Leitz Riesling Berg Rotland GG 2019, Rheingau, Tyskland (12)	165,-
Txakoli Rezabal 2023, Bodegas Rezabal, Pais Vasco, Spania (12)	158,-
Roero Arneis 2023, Montebello-Vinory, Piemonte, Italia (12)	165,-
Chablis "La Sereine" 2022, La Chablisienne, Chablis, Frankrike	180,-

ROSÈVIN ROSÈ WINE

GLASS

Rose de Chevalier 2023, Domaine de Chevalier, Pesac Leognan, Frankrike (12)	169,-
---	-------

RAUDVIN RED WINE

GLASS

Bardolino 2023, Zenato, Veneto, Italia (12)	148,-
Barbera D'Alba 2022, Fennocio, Piemonte, Italia (12)	158,-
Chanti Classico 2016, Paglierese, Toscana, Italia (12)	165,-
Chateau Tour St. Bonnet 2010, medoc, Frankrike	178,-
Pinot Noir 2020, Au Bon Climat, Santa Barbara, California, USA	188,-

PORTVIN/VERMUT PORT

8 cl

Graham's Tawny Port 20yrs (12)	145,-
Martini Dry / Bianco / Rosso (12)	129,-

KAFFI/ TE COFFEE/ TEA

enkel dbl

Te/Tea	58,-	
Americano	62,-	
Espresso	Single/Double	62,- 64,-
Cappuccino	Single/Double (7)	64,- 68,-
Caffé Latte	Single/Double (7)	66,- 68,-
Espresso Macchiato (7)	62,-	64,-
Varm sjokolade Hot chocolate (7)	51,-	
Kopp kaffi Coffee cup	55,-	



MUSSERANDE DRINKAR SPARKLING WINE COCKTAILS

Hugo (12) <i>Elderflower Cordial, Prosecco, Soda water, mint, lime</i>	185,-	*
Aperol Spritz (12) <i>Aperol, Prosecco, Soda water</i>	195,-	*
Mango Bellini (12) <i>Prosecco, mango puree</i>	190,-	*

KLASSISKE COCTAILS CLASSIC COCKTAILS

Manhattan <i>Jim Beam Burbon, Vermuth, Bitter</i>	180,-	
Old Fashioned <i>Jim Beam Burbon, Bitter, brown sugar</i>	195,-	
Negroni <i>Campari, Martini Rosso, Plymouth Gin</i>	195,-	
Bloody Mary <i>Vodka, tomato juice, lemon juice, Tobasco, S&P</i>	175,-	
Whiskey Sour (3) <i>Jim Beam Burbon, lime juice, simple syrup, egg white</i>	195,-	
Cosmopolitan <i>Absolut Citron, Cointreau, cranberry juice, lime juice</i>	190,-	
Daiquiri <i>Bacardi Carta Blanca, lime juice, simple syrup</i>	180,-	
Margarita <i>Tequila Jose Cuervo, Cointreau, lime juice, simple syrup</i>	210,-	
Espresso Martini <i>Vodka, Khalua, simple syrup, espresso shot</i>	195	*
Fjellbekk <i>Smirnoff, Aquavit, lime juice, Club Soda</i>	185,-	

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



TROPISKE COCTAILS TROPICAL COCKTAILS

Mojito <i>Captain Morgan, Club soda, lime, mint, sugar</i>	185,-
Strawberry Mojito <i>Captain Morgan, strawberry puree, lime, mint, sugar</i>	200,-
Passion fruit Mojito <i>Captain Morgan, passion fruit puree, lime, mint, sugar</i>	200,-
Caipirinha <i>Pitu cashacha, sugar, lime</i>	200,-
Moscow Mule <i>Smirnoff, Ginger beer, lime juice, mint</i>	195,-
Piña Colada (7) <i>Bacardi Blanca, pineapple juice, coco syrup, cream</i>	180,-
Melon Ball <i>Midori liquor, lime juice, Club soda</i>	175,-
Maracuya Sour (3) <i>Absolut Mandarin, passion puree, lime juice</i>	195,-

ALKOHOLFRIE DRINKAR NON ALCOHOLIC DRINKS

Virgin Passion fruit Mojito <i>Lime, passion fruit puree, mint, sugar, Club soda</i>	110,-
Virgin Strawberry Mojito <i>Lime, strawberry puree, mint, sugar, Club Soda</i>	110,-
Virgin Piña Colada (7) <i>Pineapple juice, cream, coco syrup</i>	110,-
Shirley Temple <i>Ginger Beer, Sprite, Grenadine</i>	110,-



GIN & TONIC

Gordon's GT <i>Gordon's dry gin, tonic water, lemon</i>	160,-
Pink Unicorn GT <i>Gordons Pink, grapefruit syrup, Grapefruit tonic water</i>	195,-
Bombay Code GT <i>Bombay saphire, Rhubarb tonic water, Botanicals</i>	195,-
Tanqueray GT <i>Tanqueray gin, Indian tonic water, citrus</i>	195,-
Hendricks GT <i>Hendricks gin, Rosemary/Olive tonic water, Cucumber</i>	215,-
Bareksten GT <i>BareksteinGin, Franklins tonic water, Botanicals</i>	215,-
Geirr Angr GT <i>Geirr Angr gin, Franklins tonic water, Botanicals</i>	225,-

Alle G&T's blir laga med premium tonic water.
All G&T's are made with premium tonic water.

KAFFEDRINK COFFEE DRINKS

Irish Coffee (7) <i>Irish Wiskey, coffee, cream</i>	NOK	170,-
Coffee Bailey's (7) <i>Bailey`s, coffee</i>	NOK	160,-



LIKØR LIQUEUR

Bailey's (7)	115,-
Drambuie	130,-
Cointreau	130,-
Tia Maria	125,-
Kahlúa (7)	130,-
Frangelico	135,-
Midori	125,-
Malibu	125,-
Sourz Apple/ Raspberry	119,-
Disaronno Amaretto	130,-
Fireball	140,-
Black Balsam	155,-

COGNAC

Braastad VSOP	165,-
Braastad XO	180,-
Martell VS	160,-
Martell VSOP	190,-
Martell XO	460,-
Remy Martin XO	495,-
Hennessy VS	190,-
Hennessy VSOP	215,-
Hennessy XO	495,-
De Luze VS	155,-
De Luze VSOP	180,-
De Luze XO	230,-

CALVADOS

Pere Magloire VSOP	185,-
Boulard XO	195,-



DIVERSE

Xanté	165,-
Pernod	155,-
Sambuca	145,-
Grappa Castello Di Brunello	165,-
Ouzo	145,-

VODKA

Smirnoff	135,-
Stolichnaya	140,-
Absolut	145,-
Russian Standart	150,-
Russian Standart Platin	180,-
Ciroc	185,-

ROM

Bacardi (Superior/Limon/ Razz/Black)	140,-
Bacardi 4YO	165,-
Bacardi 8YO	180,-
Brugal	150,-
Matusalem 15YO	210,-
Ron Zacapa Centenario 23 años	220,-

AQUAVIT

Lysholm Linie	155,-
Aalborg Jubilæum	150,-
Gammel Opland	170,-
O.P. Anderson	155,-
Grova Aquavit	180,-

BITTER

Fernet Branca	155,-
Jägermeister	155,-
Campari	120,-



WHISKY SCOTCH BLENDED

Famous Grouse	150,-
Johnnie Walker Red Label	150,-
Johnnie Walker Black Label	165,-
Johnnie Walker Blue Label	555,-

SINGLE MALT

Glenfiddich 12 yrs	190,-
Glenfiddich 15 yrs	270,-
Glenfiddich 18 yrs	340,-
Glenfiddich 21 yrs	690,-
Cragganmore 12 yrs	185,-
Macallan Fine Oak 12 yrs	235,-
Laphroaig 10 yrs	210,-
Lagavulin 16 yrs	245,-
Talisker 10 yrs	195,-
Nikka From The Barrel	305,-

AMERIKANSK AMERICAN WHISKEY

Jack Daniel's	155,-
Jack Daniel's Single Barrel	260,-
Jim Beam	145,-
Jim Beam Rye	190,-
Makers Mark	180,-

IRSK WHISKEY IRISH WHISKEY

Bushmill's	165,-
------------	-------

TEQUILA

Don Julio	155,-
Don Julio Anejo	175,-
Jose Cuervo Silver	140,-
Jose Cuervo Gold	140,-





Pizzameny

Pizza menu

Servert mellom 12.00 - 22.00
Served from 12.00 - 22.00

PIZZA

Margherita	230,-
Tomatsaus, mozzarella di buffalo, basilikum og extra virgin olivenolje. <i>Tomato sauce, mozzarella di buffalo, basil and Extra Virgin olive oil.</i>	
Med cotto skinke / <i>with cotto ham</i>	265,-
(1,7)	
Diavola	255,-
Tomatsaus, Ndujapølse, salami, lauk, fior di latte og ruccola. <i>Tomato sauce, Nduja, salami, onion, Fior di latte androcket salad.</i>	
(1,7)	
Prosciutto e rucola	265,-
Tomatsaus, Jamon Serrano, mozzarella, ruccola og parmesan. <i>Tomato sauce, Serrano ham, mozzarella, rocket salad and parmesan.</i>	
(1,7)	
Renna e funghi	275,-
Rømmesaus, kryddergrava reinsdyr, steinsopp, purrelauk og Myrdalost. <i>Sour cream sauce, marinated reindeer, mushroom, leeks, Myrdal cheese.</i>	
(1,7)	
Verdure pesto di barbabietola rossa	255,-
Rødbetepesto, valnøtter, fetaost, squash, feldsalat, raudlauksmarmelade. <i>Red beetroot pesto, walnuts, feta cheese, march salad, red onion marmelade.</i>	
(1,7,8)	
Croccante al prosciutto	275,-
Rømmesaus, sprø prosciutto, graskar, grønkål, raudlauksmarmelade, burrata. <i>Sour cream sauce, crispy prosciutto, pumpkin, cale, red onion marmelade, burrata.</i>	
(1,7)	
Quattro formaggi	255,-
Rømmesaus, gorgonzola, mozzarella, Myrdal geitost, parmesan, Geiranger Honning. <i>Sour cream sauce, gorgonzola, mozzarella, Myrdal goat cheese, parmesan, Geiranger Honey.</i>	
(1,7)	



SNACKS & DESSERT

Peanøtter Peanuts41,-

(8)

Potetgull Potato chips41,-

Lokal spekeemat og ost *Local meat and cheese* 249,-

Eit utval spekeemat 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)

Lun pære financiers135,-

Toffee karamell og Røros rømme.

Luke warm pear financier

Toffee caramel and Røros sour cream..

(1,7,8)

Elepai «a la bondepiker»158,-

Luftig mascarponekrem og eplesorbet.

Apple pie «a la bondepiker»

Fluffy mascarpone cream, apple sorbet.

(1,3,7,8)

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



DE HISTORISKE
hotel & spisesteder