



Breakfast menu

Served between

07.30 - 10.00
Monday - Friday

07.30 - 10.30
Saturday - Sunday



Information about allergens in our dishes

Contains:

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|---|---|
| 1. Grains containing gluten (wheat, rye, barley, oats, spelt) | 8. Nuts (almond, hazelnut, walnut, cashewnut, pecan nut, Brazil nut, pistachio, macadamianut) |
| 2. Shellfish | 9. Celery |
| 3. Eggs | 10. Mustard |
| 4. Fish | 11. Sesame |
| 5. Peanuts | 12. Sulfur dioxide and sulphite |
| 6. Soy | 13. Lupine |
| 7. Milk | 14. Molluscs |

Breakfast menu

Our breakfast is now served at the table.
The following is included in the breakfast:

Bread (all the bread we are serving is homemade)

Dark rolls
Carrot bread
Baguette
Croissant
Crispbread from Sigdal
Gluten free bread on request

Toppings

Butter and margarine
Geiranger honey and jam
Cured and dried ham from Stranda
Cheese from Elnesvågen
Homemade ham

Fruit and vegetables

Cucumber
Small tomatoes
Kiwi
Fruit or berries

Drinks

Coffee
Tea
Juice
Milk
Water

In addition to this we also have an a la carte menu, from which you can choose one dish that is included in the price. If you want more than one, you have to pay extra for this.

If anything is unclear, please ask your waiter.

A la carte menu

One dish per guest is included in the breakfast, if you want more it is the prices below that apply

2 fried eggs with bacon from Ole Ringdal (3)	155,-
Scrambled eggs with smoked salmon (3,4)	165,-
2 soft boiled eggs with avocado and watercress (3)	135,-
Croissant Bechamel with boiled ham, Jarlsberg cheese and mustard cream (1,3,7,8,10)	125,-
Omelette of two eggs with choice between smoked salmon, bacon or avocado (3,4,7)	168,-
Homemade cereal with vanillayoghurt, served with fruit and nuts (1,7,8)	120,-
Oatmeal made on whole milk with roasted nuts, cinnamon and honey (1,7,8)	115,-
Fresh Norwegian "svele" (small pancake) served with brown cheese and/or our homemade jam and sourcream (1,3,7)	110,-

