





3 retters menyforslag

Aperitif

Fjordsider

Forrett

Laksesashimi

Yuzu, soya, eple, chili og koriander

Vinanbefaling

Schätzel Kabinett

Hovudrett

Grilla gjøkalv entrecoté

Heimebraisert sjalottlauk, bouquet garni puree, brokkolini, heimelaga potetgalette og krema estragonsmør

Vinanbefaling

Les Delys Morgon 2020

Dessert

Valhrona Manjari sjokoladechibboust

Rik Valhrona sjokoladekrem, heimelaga honning-is, heimelaga browniessmular og sylta rabarbra

Vinanbefaling

Reciotto della Valpolicella tesauro

Petit four

Eit utval av små søtsaker

2 retter kr. 595,- (Hovudrett, dessert)

3 retter kr. 755,- (Forrett, hovudrett, dessert)

4 retter kr. 795,- (Forrett, hovudrett, dessert, petit four)

Vinpakke til 3 retter kr. 515,-

Inkl. aperitiff kr. 550,-



3-course menu suggestion

Aperitif

Fjordsider

Starter

Salmon sashimi

Yuzu, soy, apple, chili and cilantro

Wine recommendation

Schätzel Kabinett

Main course

Grilled milk fed veal

Steak of milk fed veal, home-braised shallots, fresh bouquet garni puree, homemade potato galette and creamy estragon butter

Wine recommendation

Les Delys Morgon 2020

Dessert

Valhrona Manjari chocolate chibboust

Rich Valhrona chocolate Chibboust, homemade honey ice-cream, homemade brownie crumble, pickled rhubarb

Wine recommendation

Reciotto della Valpolicella tesauro

Petit four

A selection of small sweets

2-courses NOK 595,- (Starter, main course)

3-courses NOK 755,- (Starter, main course, dessert)

4-courses NOK 795,- (Starter, main course, dessert, petit four)

Winepackage with 3 course dinner NOK 515,-

Incl. aperitif NOK 550,-



Brasseriemeny

Servert mellom
18.30 - 22.00

Forrettar og salatar *Starters and salads*

Panzella salat (Her kan du toppe med burrata om du ønskjer)

Blanda tomater, raudlauk, basilikum, olivenkrutongar

Med burrata 275,-

Uten burrata 215,-

Panzella salad (You can top it with burrata cheese)

Mixed tomatoes, red onion, basil, olive crutons

With burrata 275,-

Without 215,-

(1,7)

Laksesashimi

Yuzu, soya, eple, chili og koriander

235,-

Salmon sashimi

Yuzu, soy, apple, chili and cilantro

(1,3,4,6,10,11)

Asiatisk biff salat

Biffsalat med raud lauk, gulrot, koriander og vårlauk. Blir servert i ei vårrull korg

235,-

Asian beef salad

Pink roasted beef salad with red onion, carrot, coriander and spring onion.

Served in a spring roll basket

(1,6,7,12)



Suppe *Soup*

Fisk- og skalldyrgryste

Dagens tilgang av fisk og skalldyr, sommar grønsaker, småpoteter

245,-

Fish and shellfish chowder

Today's fish and shellfish, summer vegetables, potatoes

(2,4,7,9)

Sellerirot suppe

Med heimelaga klippfisk crouquette og urte olje

215,-

White celery soup

With homemade clipfish (salted and dried cod) crouquette and herb oil

(1,4,7,9)

Vegansk *Vegan*

Steambun falafel

Heimelaga falafel i ferske steambuns, med heimelaga syltaagurk, heimelaga sylta lauk, tahini saus og friske urter

285,-

Steambun falafel

Homemade falafel in fresh steambun, homepickled cucumber, homepickled onion, tahini sauce, fresh herbs

(1,11,12)

Hovudrettar *Main course*

Fisk- og skalldyr gryte

Dagens tilgang av fisk og skalldyr, sommar grønsaker, småpoteter

365,-

Fish and shellfish chowder

Today's fish and shellfish, summer vegetables, potatoes

(2,4,7,9)

Grilla kalv entrecote

Heimebraisert sjalottlauk, bouquet garni puree, brokkolini, heimelaga potetgalette og krema estragonsmør

415,-

Vi anbefalar å grille kjøttet frå medium+ til godt steikt

Grilled veal rib-eye

Home-braised shallots, bouquet garni puree, broccolini, homemade potato galette and creamy estragon butter

The steak is recommended to be grilled medium-well to well-done

(1,7,9,12)

Fjellaure

Heimelaga hummus, bakchoy, beurre blanc og løyrom

385,-

Mountain trout

Hummus, bakchoy, beurre blanc, caviar

(4,7,11,12)

Union Angus burger

Heimelaga grilla Angusburger, grilla brioch brød, cheddar og brie ost, jalapeno klassisk tilbehør, pommes frites og ketsjup

295,-

Union Angus burger

Homemade grilled Angus burger, toasted brioch bun, cheddar and brie cheese, jalapeno, classic garnish, fries and ketchup

(1,3,7,10,11)



Pizza

Raude variantar

Med tomatsaus laga på San Marzano tomatar
With tomato sauce made from San Marzano tomatoes

Pizza Margherita

Tomatsaus, fior di latte mozzarella, basilikum
Tomato sauce, fior di latte mozzarella, basil

(1,7)

215,-

Pizza Diavola

Tomatsaus, fior di latte mozzarella, raudlauk, pepperoni picante
Tomato sauce, fior di latte mozzarella, red onion, pepperoni picante

(1,7)

225,-

Pizza Vegetale

Tomatsaus, sylta aubergine, raudlauk, artisjokk, basilikum
Tomato sauce, pickled aubergine, red onion, artichoke, basil

(1,7)

225,-
*med/ with
burrata
275,-*

Kvite variantar

Med saus laga på mascarpone og rørosrømme
With sauce made from mascarpone and sour cream from Røros

Pizza Prosciutto

Kvit saus, raudlauk, sylta aubergine, fior di latte, prosciutto
White sauce, red onion, pickled aubergine, fior di latte, prosciutto

(1,7)

235,-

Pizza Salmon

Kvit saus, purrelauk, mandelpotet, laks, dill, parmesan
White sauce, leek, almond potato, salmon, dill, parmesan

(1,4,7)

235,-



Dessert og ost *Desserts and cheese*

Modna oster

Prisvinnande blåskimmelost "Kraftkar", pepper brie og edamer. Blir servert med heimelaga marmelade, salte havrekjeks og druer

185,-

Matured cheese

Award winning blue cheese "Kraftkar", peppered Brie, and Edamer. Served with homemade marmalade, salty oat crackers and grapes

(1,7)

Softis

Softis med bærkompott av sesongens bær og kardemommesmular

150,-

Soft ice cream

Soft ice cream with seasonal berry compote and cardamom crumbs

(1,7)

Valhrona Manjari sjokoladechibboust

Rik Valhrona sjokoladekrem, heimelaga honning-is, heimelaga browniessmular og sylta rabarbra

190,-

Valhrona Manjari chocolate chibboust

Rich Valhrona chocolate Chibboust, homemade honey ice-cream, homemade brownie crumble, pickled rhubarb

(1,3,7)

Panna cotta

Med sesongens bær frå Valldal, oxalis

170,-

Panna cotta

With local strawberries from Valdalen, oxalis

(7)

Petit Four

Eit utval av små søtsaker - perfekt til kaffien
Selected small sweets - perfect for coffee

90,-

(1,3,7,8)



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

Inneheld/ *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, pekannøtt, paranøtt, pistasienøtt, macadamianøtt)
Nuts (almond, hazelnut, walnut, cashewnut, 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*

