





## 3 retters menyforslag

### Aperitif

*Fjordsider*

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### Forrett

#### Lakseshimi

*Pomelo, soya, eple, chili og koriander*

### Vinanbefaling

*Schätzel Kabinett*

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### Hovudrett

#### Grilla gjøkalv entrecoté

*Braisert sjalottlauk, bouquet garni puree, brokkolini, potetgalette og estragonsmør*

### Vinanbefaling

*Les Delys Morgon 2020*

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### Dessert

#### Valhrona Manjari sjokoladetchibboust

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

### Vinanbefaling

*Reciotto della Valpolicella tesauo*

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### 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*

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### Starter

#### Salmon sashimi

*Pomelo, soy, apple, chili and cilantro*

### Wine recommendation

*Schätzel Kabinett*

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### Main course

#### Grilled milk fed veal

*Steak of milk fed veal, braised shallots, fresh bouquet garni puree, potato galette and estragon butter*

### Wine recommendation

*Les Delys Morgon 2020*

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### Dessert

#### Valhrona Manjari chocolate chibboust

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

### Wine recommendation

*Reciotto della Valpolicella tesauro*

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### Petit four

*A selection of small sweets*

*2-courses NOK 595,- (Main course, dessert)*

*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

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Servert mellom  
18.30 - 22.00

# Forrettar og salatar *Starters and salads*

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## **Panzanella salat (Her kan du toppe med burrata om du ønskjer)**

Blanda tomater, raudlauk, basilikum, olivenkrutongar

**Med burrata 275,-**

**Uten burrata 215,-**

## ***Panzanella salad (You can top it with burrata cheese)***

*Mixed tomatoes, red onion, basil, olive crutons*

*With burrata 275,-*

*Without 215,-*

(1,7)

## **Laksesashimi**

Pomelo, soya, eple, chili og koriander

**235,-**

## ***Salmon sashimi***

*Pomelo, soy, apple, chili and cilantro*

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



# Suppe *Soup*

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## **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)

# Vegansk *Vegan*

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## **Steambun falafel**

Falafel i ferske steambuns med syltaagurk, sylta lauk, tahini saus og friske urter

285,-

## ***Steambun falafel***

*Falafel in fresh steambun, pickled cucumber, pickled onion, tahini sauce and fresh herbs*

(1,11,12)

# Hovudrettar *Main course*

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## **Fisk- og skalldyrgrYTE**

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**

Braisert sjallottlauk, bouquet garni puree, brokkolini, potetgalette og estragonsmør

415,-

## ***Grilled veal rib-eye***

*Braised shallots, bouquet garni puree, broccolini, potato galette and estragon butter*

(1,7,9,12)

## **Union Angus burger**

Grilla Angusburger, grilla grovt brioche brød, dovre brie ost, karamellisert lauk, sylteagurk og tomatsalat, pommes frites og bbq emulsjon

295,-

## ***Union Angus burger***

*Grilled Angus burger, toasted multigrain brioche bun, brie cheese from Dovre, caramelized onions, pickled cucumber and tomato salad, french fries and bbq emulsion*

(1,3,7,10,11)





# Pizza

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## Raude variantar

Med tomat saus laga på San Marzano tomatar  
*With tomato sauce made from San Marzano tomatoes*

### Pizza Margherita

Tomat saus, fior di latte mozarella, basilikum  
*Tomato sauce, fior di latte mozarella, basil*

(1,7)

215,-

### Pizza Diavola

Tomat saus, fior di latte mozarella, raudlauk, pepperoni picante  
*Tomato sauce, fior di latte mozarella, red onion, pepperoni picante*

(1,7)

225,-

### Pizza Vegetale

Tomat saus, 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*

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### **Modna oster**

Husets marmelader, havre crostini

185,-

### ***Matured cheese***

*House marmelades and oat crostini*

(1,7)

### **Softis**

Softis med Valldalbær og kardemommesmular

150,-

### ***Soft ice cream***

*Soft ice cream with Valldal berries and cardamom crumbs*

(1,7)

### **Valhrona Manjari sjokoladetchibboust**

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

190,-

### ***Valhrona Manjari chocolate chibboust***

*Valhrona chocolate chibboust, homemade honey ice-cream, brownie crumble and pickled rhubarb*

(1,3,7)

### **Sjokoladefondant**

Bringebær og Røros-rømme iskrem

180,-

### ***Chocolate fondant***

*Raspberries and ice cream made from Røros sour cream*

(1,3,7,8)

### **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*

