



Christmas menu

Starters

Rakfisk from Valdres 249,- ④

Salted and fermented trout | Almond potatoes | Sour cream ⑦ | Coarse mustard ⑩ | Red onion | Pickled beetroot | Flat bread ①

BAERII sturgeon Caviar from ROGN 500,- ④

15 g. Caviar | Toasted bread ① (Gluten free upon request) | Sour cream ⑦ | Finely chopped red onion | Dill

Fjellskåls Cognac-marinated Gravlax 249,- ④

Mustard sauce (lactose free) ⑦ ⑩ | Bread ① | Whipped butter ⑦

Cheese plate with local and European variation 249,- ⑦

Honey | Biscuits ① | Marmalade

Main courses

Fjellskål's Lutefisk "Lye-fish" 595,-

Almond potatoes | Mushy peas ⑦ | Crispy fried bacon and bacon fat ⑦ | Coarse mustard ⑩
④

Fjellskåls Persetorsk "Sugar-salted cod, pressured for 48 hours" 545,-

Almond potatoes | Carrots | Mushy peas ⑦ | Egg-butter ③ ⑦ | Crispy fried bacon ⑦
④

Pan fried cod loin 545,-

Almond potatoes | Carrots | Mushy peas ⑦ | Crispy fried bacon ⑦ | Butter sauce ⑦ ⑫
④

Fjellskåls «Luxury» Shellfish symphony (Min. 2 pers.) 1785,- pr. person

Live Norwegian **Lobster** and **Crayfish** from our aquarium, Prepared after your wish, ask your waiter.

Fresh gratinated **King scallops** | Raw **Oysters**, can be gratinated | **Mussels** regular or spicy

Accompanied with fresh **King crab** | **Shrimps** (shell on) | **Stone crab claws**

② ⑦ ⑫ ⑭

Served with bread ① (Gluten free upon request) | Whipped butter ⑦ | Mayonnaise ③

Pinnekjøtt from Brakstad 595,-

Salted and dried lamb ribs soaked in water, then steamed 3-4 hours | Mashed yellow turnip ⑦ | Almond potatoes | Gravy

Reindeer tenderloin filet 695,-

Oven baked root vegetables ⑦ | Butter fried mushrooms ⑦ | Almond potatoes | Port wine sauce ⑦ ⑫

Desserts

Cloudberry cream & Krumkake "Waffle cookie" 219,- ① ⑦

Rice Pudding with Raspberry coulis 199,- ⑦

Crème Brûlée 189,- ③ ⑦

Allergener: 1. Kornslag: 1A. Hvete 1B. Bygg 1C. Havre 1D. Rug 2. Skaldyr 3. Egg 4. Fisk 5. Peanøtt
6. Soya 7. Melk/laktose 8. Nøtter: 8A. Mandel 8B. Hasselnøtt 8C. Valnøtt 9. Selleri 10. Sennep 11. Sesam 12. Svoveldioksid og sulfitter
13. Lupin 14. Bløtdyr