



CHRISTMAS MENU

STARTERS

“Rakfisk” from Valdres 295,- 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 550,- ④

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

Fjellskåls Cognac-marinated “Gravlax” 265,-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 | Gluten-free crackers available upon request | **Can also be served as dessert**

MAIN COURSES

Fjellskål’s Lutefisk, “Lye-fish” 645,-

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 595,-

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

Pan fried cod loin 565,-

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

Fjellskåls «Luxury» Shellfish symphony (Min. 2 pers.) 1945,- 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 645,-

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

Reindeer tenderloin filet 745,-

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

DESSERTS

Cloudberry cream & Krumkake / “Waffle cookie” 249,- ① ⑦

Rice Pudding with Raspberry coulis 199,- ⑦

Crème Brûlée 199,- ③ ⑦