



Christmas menu

Starters

Rakfisk from Valdres 219,- ④

Salted and aged trout filet | Almond potatoes | Sour cream⑦ | Coarse mustard⑩ | Red onion | Pickled beetroot

BAERII sturgeon Caviar from ROGN 450,- ④

15 g. Caviar | Toasted bread① (Gluten free upon request) | Sour cream⑦ | Finely chopped red onion | Dill

Fjellskåls Cognac-marinated Gravlax 219,- ④

Mustard sauce (lactose free) ⑦⑩ | Bread① | Whipped butter⑦

Cheese plate with local and European variation 199,- ⑦

Honey | Biscuits① | Marmalade

Main courses

Fjellskåls Lutefisk "Lye-fish" 595,-

Almond potatoes | Mushy peas⑦ | Crispy fried bacon and bacon fat⑦ | Coarse mustard ⑩
④

Fjellskåls Persetorsk "Sugar-salted cod, pressured for 24 hours" 545,-

Almond potatoes | Carrots | Mushy peas⑦ | Egg-butter③⑦ | Crispy fried bacon⑦
④

Pan fried cod loin 525,-

Almond potatoes | Carrots | Mushy peas⑦ | Crispy fried bacon⑦ | Butter sauce⑦⑫
④

Fjellskåls «Luxury» Shellfish symphony (Min. 2 pers.) 1649,- 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 | Mashed yellow turnip⑦ | Almond potatoes | Gravy

Reindeer tenderloin filet 689,-

Oven baked root vegetables⑦ | Butter fried mushrooms⑦ | Almond potatoes | Port wine sauce⑦⑫

Desserts

Cloudberry cream & Krumkake "Waffle cookie" 199,- ①⑦

Rice Pudding with Raspberry coulis 189,- ⑦

Crème brûlée 179,- ③⑦

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