



Fjellskål set menus for events

On the upcoming pages we present a selection of interesting event menus.

Selected event menu must be ordered latest 48 hours upon arrival.

A single menu must be selected for everyone in the party, with the exception of menu no. 6

We are based on local exclusive delicacies from the coast of Norway, as well the best Europe has to offer. We take inspiration and impulses from all over the world

Our head chef and his team work daily on developing traditional dishes with a twist. We want you as a guest to experience the best of local flavors with international techniques.

You're welcome!



MENU 1

Kr 845,-

STARTER

Fjellskåls Creamed fish soup

Red fish, white fish, Carrot, leek, topped with leaf-parsley and chervil-oil

MAIN COURSE

Oven baked halibut with chervil- and tarragon butter

Oven baked seasonal vegetables, Butter steamed broccolini, salt baked potatoes and butter sauce

DESSERT

Crème brûlée

Freshly baked bread, whipped butter and aioli are included, and served upon first food serving



MENU 2

Kr 1255,-

STARTER

Fjellskåls creamed shellfish soup

King crab, handpeeled shrimps, topped with leaf-parsley and chervil-oil

MAIN COURSE

Shellfish symphony

A selection of the best available shellfish of the day. Langoustines and king crab grilled with garlic oil. Stone crab claws, snow crab and fresh shrimps, served freshly boiled and chilled.

Mussels steamed with white wine and garlic, or creamed in a spicy sauce

DESSERT

Chocolate fondant, berry-coulis & vanilla ice cream

Freshly baked bread, whipped butter and aioli are included, and served upon first food serving



MENY 3

Kr 1985,-

SHELLFISH TOWER

Fjellskåls «Luxury» skalldyrsymfoni

Our signature shellfish platter. Live Norwegian lobster and langoustines taken directly from our aquarium, prepared grilled with garlic oil. Fresh gratinated scallops, raw oysters (can be gratinated) and mussels steamed in white wine and garlic, or in a creamed spicy sauce. Accompanied with fresh steamed king crab, shrimps and stone crab claws

DESSERT

Vanilla ice cream & GOLD selection caviar from ROGN

Our signature dessert. You are might thinking caviar and ice cream are insane. So did we, but the combination is amazing, if you dear to try you will get a taste revelation of sweet & salt, a kind of liquorice-like flavour with a nutty ending

ELLER

Raspberry sorbet topped with fruity Taittinger rosé champagne

Our Second signature dessert. This dessert were made for a champagne dinner we arranged, we were struggling with combining a champagne with a dessert because the sugar level in champagne are quite low. But things does not always need to be so complex, so we tried something simple as raspberry sorbet, the result were a refreshing dessert with a nice balance an low sugar content

(Contains alcohol)

Freshly baked bread, whipped butter and aioli are included, and served upon first food serving



Fjellskål

MENU 4

Kr 1045,-

STARTER

Mussels

*Choose between mussels steamed with white wine, garlic and parsley or
Creamed in a spicy sauce*

MIDDLE COURSE

Gratinated Local Scallops

Gratinated with chervil- and tarragon butter, parmesan and garlic

MAIN COURSE

Oven baked Turbot with chervil- and tarragon butter

*Oven baked seasonal vegetables, butter steamed broccolini, salt baked
potatoes and butter sauce*

DESSERT

Crème brûlée

**Freshly baked bread, whipped butter and aioli are included, and served upon
first food serving**



MENU 5

Kr 1855,-

STARTER

Shrimps platter (shell on)

Fresh shrimps, mayonnaise and lemon

MIDDLE COURSE

Gratinated Local Scallops

Gratinated with chervil- and tarragon butter, parmesan and garlic

MAIN COURSE

Lobster | King crab | Langoustines

Choose between freshly cooked and chilled or grilled with garlic oil

DESSERT

Chocolate fondant, berry-coulis & vanilla ice cream

Freshly baked bread, whipped butter and aioli are included, and served upon first food serving



Fjellskål

MENU 6 MEAT

Kr 1065,-

STARTER

Beef tenderloin carpaccio

*Herb marinated tenderloin | Capers | Rocket | Aged parmesan cheese
Extra virgin oliveoil*

MAIN COURSE

Tenderloin steak

*200 g. 1st. selection tenderloin steak, served with cauliflower- and celeriac
purée, butter steamed broccolini, oven baked seasonal vegetables,
choose between mushroom stew or red wine sauce*

Surf&Turf – grillet hummerhale + 499,-

Ekstra tilbehør

*French fries 69,- | Sweet potatoe fries 79,- | Saltbaked potatoes 79,- | Side salad small/large 89,-/149,- | Sauce
49,-*

DESSERT

Chocolate fondant, berry-coulis & vanilla ice cream

This menu can be combined with all forthcoming menus

**Freshly baked bread, whipped butter and aioli are included, and served upon
first food serving.**



ALLERGENES AND INFORMATION

MENU 1

Contains: Fish, milk, sulphur and sulphites, mustard, egg and wheat

MENU 2

Contains: Shellfish, molluscs, milk, sulphur and sulphites, mustard, egg and wheat

MENU 3

Contains: Shellfish, molluscs, fish, milk, sulphur and sulphites, mustard, egg and wheat

MENU 4

Contains: Fish, molluscs, milk, sulphur and sulphites, mustard, egg and wheat

MENU 5

Contains: Shellfish, molluscs, milk, mustard, egg and wheat

MENU 6

Contains: Shellfish, milk, sulphur and sulphites, mustard, egg and wheat

Upon request we can adjust the different menus according to allergies and intolerance