



## CHRISTMAS MENU

### STARTERS

#### **“Rakfisk” from Valdres 295,- ④**

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

#### **BAERII sturgeon Caviar from ROGN 550,- ④**

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

#### **Fjellskåls Cognac-marinated “Gravlax” 265,-④**

Mustard sauce (lactose free) <sup>⑦</sup><sup>⑩</sup> | Bread<sup>①</sup> | Whipped butter<sup>⑦</sup>

#### **Cheese plate with local and European variation 249,- ⑦**

Honey | Biscuits<sup>①</sup> | Marmalade | Can also be served as dessert

### MAIN COURSES

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

Almond potatoes | Mushy peas<sup>⑦</sup> | Crispy fried bacon and bacon fat<sup>⑦</sup> | Coarse mustard <sup>⑩</sup> ④

#### **“Fjellskåls Persetorsk” Sugar-salted cod, pressured for 48 hours 595,-**

Almond potatoes | Carrots | Mushy peas<sup>⑦</sup> | Egg-butter<sup>③</sup><sup>⑦</sup> | Crispy fried bacon<sup>⑦</sup> ④

#### **Pan fried cod loin 565,-**

Almond potatoes | Carrots | Mushy peas<sup>⑦</sup> | Crispy fried bacon<sup>⑦</sup> | Butter sauce<sup>⑦</sup><sup>⑫</sup> 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**<sup>②</sup><sup>⑦</sup><sup>⑫</sup><sup>⑭</sup>

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

#### **“Pinnekjøtt” from Brakstad 645,-**

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

#### **Reindeer tenderloin filet 745,-**

Oven baked root vegetables<sup>⑦</sup> | Butter fried mushrooms<sup>⑦</sup> | Almond potatoes | Port wine sauce<sup>⑦</sup><sup>⑫</sup>

### DESSERTS

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

#### **Rice Pudding with Raspberry coulis 199,- ⑦**

#### **Crème Brûlée 199,- ③ ⑦**

Allergener: 1. Kornslag: 1A. Hvete 1B. Bygg 1C. Havre 1D. Rug 2. Skalldyr 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