



Fjellskål CHRISTMAS MENU

Starters & Shareables

Rakfisk from Valdres

299,-

Salted and fermented trout served with almond potatoes, sour cream, coarse mustard, red onion, pickled beetroot and flatbread

Allergens – Rakfisk: Fish
Sour cream: Milk
Coarse mustard: Mustard
Flatbread: Wheat

15g BAERII Sturgeon Caviar from ROGN

550,-

Served with toasted bread, red onion, dill and sour cream
Swap toasted bread for blinis +49,-

Allergens – Baerii: Fish
Toasted bread: Wheat
Sour cream: Milk
Gluten-free options available
Blinis: Wheat, Egg, Milk

See our exclusive caviar menu on page 3 in the a la carte menu.

Fjellskåls Cognac–Marinated Gravlax

289,-

Served with lactose-free mustard sauce, bread and whipped butter

Allergens – Gravlaks: Fish, Mustard
Mustard sauce: Egg, Milk, Mustard
Bread: Wheat, Rye
Whipped butter: Milk

Cheese Platter

265,-

A selection of 3 top-quality Norwegian and European cheese served with fresh berries, local honey, fruit marmalade and crackers.

Allergens – Cheese platter: Milk
Crackers: Wheat, Egg, Milk, Soy
(Traces: Peanuts, Nuts, Mustard, Sesam)

Desserts

Cloudberry Cream & Krumkake

269,-

Light, creamy whipped rice cream with seasonal cloudberries, topped with a crisp krumkake wafer cookie

Allergens – Cloudberry cream: Milk
Krumkake: Wheat
(Traces: Peanuts, Nuts)

Rice Pudding with Raspberry sauce

229,-

Classic light whipped rice cream with red raspberry sauce

Allergens – Rice pudding: Milk

Crème Brûlée

229,-

A classic French dessert with smooth vanilla custard, topped with a crispy layer of caramelized sugar.

Allergens – Crème Brûlée: Egg, Milk



Fjellskål

CHRISTMAS MENU

Main Course

Lutefisk Loin

725,-

Served with almond potatoes, mushy peas, crispy fried bacon and bacon fat – and coarse mustard

Allergens – Lutefisk: Fish
Mushy peas: Milk
Coarse mustard: Mustard

Persetorsk

695,-

Served with almond potatoes, carrots, mushy peas, egg-butter and crispy fried bacon and bacon fat

Allergener – Persetorsk: Fish
Mushy peas: Milk
Egg butter: Egg, Milk

Pan-seared Cod Loin with the Skin on

625,-

Served with almond potatoes, carrots, mushy peas, crispy fried bacon and bacon fat – and butter sauce

Allergens – Cod loin: Fish
Mushy peas: Milk
Butter sauce: Milk, Sulphites

Fjellskål's "Luxury" Shellfish Symphony

2395,- per person (min. 2 pers.)

Our signature shellfish tower, designed for sharing: cold fresh shrimp (boiled and chilled, with shell on), cold stone crab claws, live king scallops (gratinated with chervil-tarragon butter, garlic, and aged parmesan), plus live king crab, langoustines, and lobster – all prepared to your preference: naturally steamed or grilled with garlic oil or chervil-tarragon butter. Oysters served raw or gratinated, and mussels available steamed with garlic or in a creamy spicy sauce.

Add extra gratinated scallops each +279,-

Allergens – Luxury
Crustaceans, Molluscs
Gratinated (scallop/oyster): Milk, Molluscs
Spicy mussels: Milk, Molluscs
Mayonnaise: Egg

Pinnekjøtt from western Norway

695,-

Salted and dried lamb ribs soaked in water – steamed for 3-4 hours – served with almond potatoes, mashed rhutabaga and gravy

Swap to eldhus-smoked pinnekjøtt +50,-

Allergens – Pinnekjøtt
Mashed rhutabaga: Milk

Reindeer tenderloin filet

795,-

Lightly pan-fried and served medium-rare. Served with salt-baked potatoes, oven-baked root vegetables, pan-fried mushrooms and port wine sauce

Allergens – Reindeer:
Vegetables: Milk, Sulphites
Mushroom: Milk
Port wine sauce: Milk, Sulphites