



Fjellskål

EVENT MENUS

Welcome to Fjellskål, where we proudly present a selection of captivating event menus. To ensure the best experience, please order your selected menu at least 48 hours in advance.

Each party must order a single menu option, except for Menu No. 6 & Menu No. 7.

We specialize in local exclusive delicacies from the coast of Norway, complemented by the finest Europe has to offer. Drawing inspiration from global culinary influences, our head chef and team craft traditional dishes with innovative twists. We invite you to savor the essence of local flavors enchanted with international techniques.

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

ENJOY!



MENU 1 NOK 980, -

STARTER

Fjellskål's fish soup

Creamed fish soup with red fish, white fish, carrot, leek, topped with leaf-parsley and chervil-oil

②Traces④⑦⑫⑭Traces

MAIN COURSE

Halibut

Oven baked halibut with chervil- and tarragon butter, accompanied with oven-baked seasonal vegetables, butter steamed broccolini, salt baked potatoes and butter sauce

④⑦⑫

DESSERT

Crème Brûlée

Creamy vanilla custard base topped with a layer of caramelized sugar

③⑦

DRINKS

Ask our sommelier for a personalized wine recommendation. You can find our wine list here:



Allergens: 1. Cereal: 1A. Wheat 1B. Barley 1C. Oat 1D. Rye 2. Shellfish 3. Egg 4. Fish 5. Peanut 6. Soy 7. Milk/lactose 8. Nuts: 8A. Almond 8B. Hazelnut 8C. Walnut 9. Celery 10. Mustard 11. Sesame 12. Sulphur and sulphites 13. Lupine 14. Molluscs



MENU 2 NOK 1550, -

STARTER

Fjellskål's shellfish soup

Creamed shellfish soup with king crab, hand-peeled shrimps, topped with leaf-parsley and chervil-oil

⑦②⑫⑭

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

Mussels - choose between regular or spicy

②⑦⑫⑭

DESSERT

Chocolate fondant

A rich and decadent chocolate cake with a molten chocolate center.

Served with vanilla ice cream and berry coulis

①a③⑦⑧Traces

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MENU 3 NOK 2500, -

SHELLFISH TOWER

Fjellskål's «Luxury» Shellfish Symphony

Our signature platter, an unforgettable seafood experience! Live Norwegian lobster and langoustines from our aquarium, prepared after your wish, please ask your waiter. Fresh gratinated king scallops | Raw oysters, can be gratinated | Mussels - **choose between regular or spicy** Accompanied with fresh King crab | Shrimps (shell on) | Stone crab claws

②⑦⑫⑭

DESSERT

Vanilla ice cream & GOLD selection caviar from ROGN

This delicate dessert perfectly balances the sweetness of the ice cream with the subtle, salty hints of the caviar. GOLD Caviar is renowned for its premium quality, harvested from the finest sturgeon, offering a rich and buttery flavor with a touch of elegance

③④⑦

OR

Raspberry sorbet topped with fruity Taittinger Rosé Champagne

This delicate dessert combines the intense flavor of raspberries with the elegant, fruity character of Taittinger Rosé Champagne. Taittinger Rosé Champagne is renowned for its finesse and rich, complex taste, featuring notes of red berries and a subtle floral aroma. (Contains alcohol) ⑫

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MENU 4 NOK 1270, -

STARTER

Mussels

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

③ ⑦ ⑩ ⑫ ⑭

MIDDLE COURSE

Local Scallops

Gratinated with chervil- and tarragon butter, parmesan and garlic

⑦ ⑭

MAIN COURSE

Turbot

Oven-baked turbot with chervil and tarragon butter, accompanied by seasonal oven-baked vegetables, butter-steamed broccolini, salt-baked potatoes, and a rich butter sauce

④ ⑦ ⑫

DESSERT

Crème Brûlée

Creamy vanilla custard base topped with a layer of caramelized sugar

③ ⑦

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MENU 5 NOK 2650, -

STARTER

Shrimps' platter (shell on)

Fresh shrimps, mayonnaise and lemon

②③

MIDDLE COURSE

Local Scallops

Gratinated with chervil- and tarragon butter, parmesan and garlic

⑦⑭

MAIN COURSE

Lobster | King crab | Langoustines

Choose between freshly cooked and chilled or grilled with garlic oil

②

DESSERT

Chocolate fondant

A rich and decadent chocolate cake with a molten chocolate center.

Served with vanilla ice cream and berry coulis

①a③⑦⑧ Traces

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MENU 6 - MEAT NOK 1300, -

STARTER

Beef tenderloin carpaccio

Herb marinated tenderloin, capers, rocket salad, aged parmesan cheese, extra virgin olive oil ①⑦

MAIN COURSE

Tenderloin steak

200 g. Fine Selection of aged Norwegian tenderloin steak (crossbreed of Wagyu & Angus), served with cauliflower- and celeriac purée, butter steamed broccolini, oven baked seasonal vegetables ⑦⑨

- Please choose your preferred doneness and sauce: mushroom stew or red wine sauce ⑦⑫

Add Surf & Turf - grilled lobster tail + 499, - ②

Extra sides

French fries 79, - ①Traces

Sweet potato fries 89, - ①Traces

Salt-baked potatoes 89, -

Side salad: Small 109, - /Large 179, -

Extra sauce 49, - ②⑦⑫⑭

DESSERT

Chocolate fondant

A rich and decadent chocolate cake with a molten chocolate center.

Served with vanilla ice cream and berry coulis

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MENU 7 - VEGETARIAN NOK 900, -

STARTER

Vegetable Soup of the Day

Vegan soup made from a daily selection of fresh vegetables. Topped with flat-leaf parsley and chervil-tarragon oil ⑨⑫

MAIN COURSE

Mushroom & Cheese Pasta

Creamy pasta with mix of king oyster, blue/grey oyster and aroma mushrooms, topped with aged parmesan

⑦⑫①a

DESSERT

Crème Brûlée

Creamy vanilla custard base topped with a layer of caramelized sugar

③⑦

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