

MENU

COLD SNACKS

Charcuteri and cheese plate from Norway

with lingonberry jam, cloudberry jam and crispbread

(1,7,11,15,17)

NOK. 230,-

Salad with organic chicken from Hardanger

with Caesar dressing, egg 65°C, pickle tomato and croutons

(possible to replace with Halloumi) (1,3,4,7,10)

NOK. 145,-/225,-

Sourdough bread

with butter and tarragon mayonnaise (1,3,7)

NOK. 55,-

Trout Ceviche

with dill, pickled vegetable salad and kefir sauce (4,7)

NOK. 165,-

HOT MEALS

Halibut from Glitne

with cider butter sauce, semi dried tomatoes, pickled radishes

and mashed potatoes flavored with lemon and dill (4,7,12) NOK. 345,-

Sirloin of beef

with potato gratin, grilled onion puree, mushrooms

and demi-glace sauce. (3,7,10,12)

NOK. 355,-

Beef burger from Haugen gardsmat in Flåm

with cheddar cheese, pickled cucumber, salad, tomato
roasted potatoes and tarragon mayonnaise

(Possible to replace the meat with vegetarian) (1,3,7)

NOK. 255,-

Asparagus soup

with fenalår chips and nyr (7,9,12)

NOK. 145,-/245,-

Duck confit

with celery root puree, fennel, rice crips

and black currant demi-glace sauce. (1,7,9,12)

NOK. 315,-

Vegetarian – Halloumi

with bean and lentil cassoulet (7,9)

NOK. 195,-

DESSERTS

Soft ice cream w/topping(7)
NOK.. 50,-

Browncheese chocolate cake

with raspberry and chocolate paper (1,3,6,7)

NOK. 135,-

Lemon ice cream

with lingonberry, merengue and Gin sauce (3,7)

NOK. 125,-

Panna Cotta

with poached rhubarb and caramelized coconut (,7,8)

NOK. 120,-

Ice cream and sorbet plate

with chocolate crumble (3,6,7)

NOK. 120,-

Contains

1 - Wheat Gluten - 2 Shellfish - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soy - 7 Milk - 8 Nuts/almond - 9 Celery - 10 Mustard -
11 Sesame Seeds - 12 Sulfite - 13 Lupine - 14 Mollusks - 15 Rye - 16 Barley - 17 Oats