Starters

Half fermented trout

Served with traditional toppings.

<u>Kr 240.-</u>

Contains: milk, fish, wheat, rye, oats

Grilled mountain trout

Skin & bone free filet of mountain trout.

Served with warm lemon-herb butter.

<u>Kr</u>

<u> 235.-</u>

Contains: milk, fish

Sea Scallops

Grilled sea scallops with polenta and truffle-butter.

Kr 245.-

Contains: milk, molluscs

Hallingstuenes "nevamat"

Hallingstuenes tapas plate.

Here you can have a taste of what the mountains has to offer. Kr 235.-

Contains: milk, mustard, celery, fish, wheat, eggs, soy

Carpaccio of capercaillie

Thin slices of capercaillie, served with sour-cream added lingonberries. Kr 395.-Contains: milk, rye, wheat

Smoked kids meat

Smoked kids-meat with white goat-cheese and deep-fried potatoe-lefse. <u>Kr 205.-</u> Contains: milk, wheat, fish

Soup

Soup of almond-potatoes

The creamed potato soup is served with fried cured meat.

Kr

174.-

Contains: milk, wheat, sulphur

Forest mushroom soup

Creamed soup of locally picked forest mushrooms.

Kr 189.-

Contains: milk, wheat, sulphur

All of our starters are served with homemade bread.

Contains: wheat

Fish dishes

Half fermented trout

Half-fermented trout with onions, beetroot and sour cream. Contains: milk, fish, wheat, rye, oats.

Kr 425.-

Grilled mountain trout.

Skin & bone free filet of mountain trout from Tyssedal. Served with lemon-herb butter.

<u>Kr</u>

<u>415.-</u>

Contains: milk, fish, celery, wheat, soy

Pan fried flounder

The flounder is pan fried, served with vegetables of the season and soy-nut butter added garlic, onions and sundried tomatoes.

<u>Kr 395.-</u>

Contains: fish, soy, celery

Meat dishes

Reindeer filet.

Grilled filet of reindeer.

Served with vegetables of the season and creamed game sauce. <u>Kr 475.-</u> Contains: milk, wheat, celery, sulphur

Venison.

Grilled filet of venison.

Served with creamed mushroom sauce, and vegetables of the season. <u>Kr</u> <u>425.-</u>

Contains: milk, wheat, celery, sulphur

Hallingstuenes mountain grouse.

Grilled breasts of mountain grouse. Served with fried mushrooms and creamed grouse sauce.

Please note that there might be bird shots in wild-caught birds.

Contains: milk, wheat, celery <u>Kr 695.-</u>

Sautèe of lamb

The tenderloin is served in a terracotta-pot with lamb sauce added garlic.

Contains: milk, wheat, celery, soy, sulphur

<u>Kr 395.-</u>

Veal

Tenderloin of veal, served with vegetables of the season, and Madeira sauce.

Kr 445.-

Contains: milk, wheat, celery, soy, sulphur

Peppersteak.

The tenderloin is grilled after your request.

Served with fresh vegetables and spicy pepper-sauce.

<u>Kr</u>

<u>455.-</u>

Contain: milk, wheat, celery, soy, sulphur

Desserts

Queen of the Mountain

Warm cloudberries with home-made ice-cream.

Kr

<u> 235.-</u>

Contains: milk, wheat

Apple financier

French apple cake with marzipan and apples. Served warm from the oven with berries and homemade vanilla ice-cream. Contains: milk, eggs, almonds, wheat

Kr 215.-

Chocolate fondant

Liquid chocolate cake with homemade ice-cream. Contains: wheat, milk, eggs

<u>Kr 210.-</u>

Hardanger-plums

Compote of Hardanger-plums with vanilla-cream, caramelized walnuts and burned white chocolate. Contains: milk, eggs, walnuts

<u>Kr 195.-</u>

Sherbet plate.

Homemade fruit ice.

<u>Kr</u>

<u> 205.-</u>

Contains:

Sarah Bernard

Homemade cake with almonds, chocolate glaze, and chocolate buttercream. Served with raspberry sherbet.

Kr

210.-

Contains: eggs, almonds, milk, hazelnuts

Caramel ice-cream

Homemade caramel ice-cream served with peanut cake.

Kr 205.-

Contains: milk, peanuts, eggs, wheat