

Elk- Christmas menu

Starter

Rondane-Plate C,D,F,G,K,N,O,3,6

With the best from wood and mountains. Elk ham, Elk sausage, reindeer sausage, scrambled egg and Snøfrisk

Main dish

Elk roast D,F,G,J,N,O,4

In caramelised Norwegian goat's milk cheese-juniper-sauce on potato-parsley root-purée, with it chestnuts and cranberries

Dessert

Caramel creame C,D,F,G

With cloudberry, with it macaroon stick

35 Euro

Fish menu

Starter

Arctic Ocean soup B,D,F,H,J,N,O

With Greenland shrimps, lump sucker caviar, with it vegetables Julienne

Main dish

Oslo Fjord – Plate B,D,F,H,J

from Ling, salmon fillet and a king pawn on celery-potatoes purée, with it beetroot pencils and saffron sauce

Tilslørte Bondepiker D,F,N,O

Veiled Norwegian farmer girls - apple pieces in cinnamon, with it caramelised crumbles and whipped sweet cream

35 Euro

Vegetarian menu

Starter

Boletus cream soup D,F,3,6

Main dish

Krydder Pannekake C,D,F,N,O

Herb Crêpe stuffed with yellow beets, snow peas, spinach, and carrot sticks on boletus sauce

Dessert

Troll cream C,D,F

With blueberries and currants, with it a scoop of vanilla ice-cream and cloudberry

28 Euro

Norwegian Craft-Bier

Various kinds of the barrel and from the bottle

from 4 Euro

Aperitif

Elkblod

(the elk's test for the throat) 5 cl

from Viking Fjord Vodka, cranberries and blueberries

3 Euro / 5 cl Glas