



# À LA CARTE



ALLERGENER





## FORRETTER STARTERS

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### **Kremet soppsuppe**

Jordskokk – bacon – friske urter

135,-

### **Creamy mushroom soup**

Jerusalem artichoke – bacon – fresh herbs

\* MELK MILK

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### **Sashimi av norsk kveitefilet**

Wakamesalat – doyasjy med chili og sesam

145,-

### **Sashimi og Norwegian halibut**

Seaweed salad – Soy broth with chili and sesame

\* FISK, SOYA, SESAM FISH, SOYA, SESAME

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### **Røkt flatbiff av elg**

Syltet rødløk – grønn salat – Rørosrømme med urter

140,-

### **Smoked inside round of elk**

Marinated red onion – green salad – Røros sour cream with herbs

\* MELK MILK

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### **Lettrøkt ørret**

Grønnkålsalat – kapers – pepperrotkrem

130,-

### **Lightly smoked trout**

Kale salad – capers – horseradish cream

\* FISK, MELK FISH, MILK



## SMÅRETTER SMALL DISHES

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### **Club Sandwich**

Pommes frites

165,-

### **Club Sandwich**

French fries

\* HVETEGLUTEN, MELK ,EGG WHEET GLUTEN, MILK, EGG

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### **Dagens suppe**

Med brød

145,-

### **Soup of the day**

Served with bread

\* MELK, HVETEGLUTEN MILK, WHEET GLUTEN

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### **Kremet pasta**

Kylling - chili - hvitløk

125,-

### **Creamed pasta**

Chicken, chili - garlic

\* MELK, GLUTEN, EGG MILK, GLUTEN, EGG

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### **Wienerpølser**

Salat - pommes frites

105,-

### **Vienna sausages**

Salad - french fries

\* MELK MILK

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## HOVEDRETTER FISK MAIN COURSES OF FISH

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### **Posjert Sterling kveite**

Squash og spinatsalat - blå kongo - hummersaus

295,-

### **Poached Sterling halibut**

Squash and spinach salad - Blue Congo - Lobster sauce

\* FISK, MELK, SKALLDYR FISH, MILK, SHELLFISH

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### **Norsk laksefilet fra Frøya**

Linsesauté - reddiker - smørsaus krydret med wasabi

270,-

### **Norwegian Salmon filet from Frøya**

Lentils sauté - radishes - butter sauce seasoned with wasabi

\* MELK, FISK MILK, FISH



## VEGETAR VEGETARIAN

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### **VegMe filet**

Ovnsbakt søtpotet - linser og vårløk - chili- og hvitløksaus

215,-

### **Fillet of VegMe**

Baked sweet potato - lentils and spring onions - chili and garlic sauce

 SOYA SOYA

 VEGANSK VEGAN

## HOVEDRETTER KJØTT MAIN COURSES OF MEAT

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### **Biff av okse indrefilet**

Rustikke rotgrønnsaker - bakt borretaneløk - rødvinsaus

340,-

### **Beef Tenderloin Steak**

Rustic root vegetables - baked borretane onions - red wine sauce

 MELK, SELLERI MILK, CELERY

### **Flatbiff av hjort**

Kongeøstersopp - glaserte rosenkål - tyttebærglace

355,-

### **Slow cooked Norwegian leg of lamb**

King oyster mushrooms - glazed lingonberrie sauce

 MELK MILK

### **Langtidsbraisert bryst av kalv**

Ovnsbakte gulrøtter - kremet løksaus

285,-

### **Slow cooked breast of veal**

Baked carrots - creamy onoin sauce

 MELK MILK

### **Hamburger Olavsgaard**

180 g. Briochebrød - løkringer - salat - aioli - pommes frites

255,-

### **Hamburger Olavsgaard**

180 g. Brioche bread - onion rings - salad - aioli - french fries

 HVETEGLUTEN, EGG, MELK, SESAM WHEET GLUTEN, EGG, MILK, SESAME

### **Hamburger Vegan**

Pretzelbrød - seaweed burger - vegansk chiliaioli - løkringer - grønn salat  
Pommes frites

210,-

### **Veggie burger**

Pretzel bread - seaweed burger - vegan chili aioli - onion rings - green salad  
French fries

 HVETEGLUTEN WHEET GLUTEN

 VEGANSK



## DESSERT DESSERT

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### **Vaniljeostekake**

Med bourbon vanilje - crumble - pasjonsfruktsorbet

145,-

### **Vanilla Cheesecake**

Made with bourbon vanilla - crumble - passion fruit sorbet

\* MELK MILK

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### **Honningglasert nashi-pære**

Lun brie - ristede nøtter - rugbrød

135,-

### **Honey glazed nashi pear**

Warm brie cheese - roasted nuts - rye bread

\* RUGGLUTEN, BYGGGLUTEN, NØTTER RYE GLUTEN, BARLEY GLUTEN, NUTS

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### **Sjokoladefondant**

Vaniljeis

145,-

### **Chocolate fondant**

Vanilla ice cream

\* MELK, EGG, HVETEGLUTEN MILK, EGG, WHEET GLUTEN

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### **Utvalg av iser og sorbeter**

Is - sorbet - frukt - bær

135,-

### **Selection of ice and sorbets**

Ice cream - sorbet - fruit - berries

\* MELK MILK

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### **Klassisk Crème brûlée**

Friske bær - mynte - bringebærsorbet

135,-

### **Classic Crème brûlée**

Fresh berries - mint - raspberry sorbet

\* MELK, EGG MILK, EGG