



We wish you a tasty experience and a pleasant evening. Enjoy our à la carte menu, where local produce meets inspiration from the fjords and mountains that surround us. The menu varies throughout the seasons to give you the best flavors all year round. Feel free to also explore our drinks menu, with local variants that complement the meal.



All our dishes can be prepared in half portions for children.

OVERVIEW OF ALLERGENS

G = GLUTEN
SK = CRUSTACEANS
E = EGG
F = FISH
P = PEANUT

SO = SOYBEAN
M = MILK
N = NUTS
S = CELERY
SE = MUSTARD

SF = SESAME SEEDS
SU = SULFITE AND
SULFUR DIOXIDE
LU = LUPINE
B = MOLLUSCS



STARTERS

Fishsoup

Norwegian traditional fish soup with the catch of the day. Served with aioli and focaccia.

ALLERGENS M, S, E, G (wheat), F, SE, SK, SU

165,-

Bolinhos

Handmade cutfish balls from Nordmøre. Served with tomato and olive salsa, aioli and focaccia

ALLERGENS: M, G (wheat), SE, E, F

155,-

Tronfjell ham

Well-aged cured ham from Tynset. Served with a salad of fennel, arugula and celery, truffle marinated hard cheese, pesto, caramelized nuts and confit tomatoes.

ALLERGENS: M, N, S, SU

170,-

VEGANSK – VEGETAR

The house's sweet potato curry (vegan)

Served with beans, peppers, spring onions and coriander.

ALLERGENS: SU

265,-

Mushroom risotto (vegetarian)

Served with asparagus and chive oil. Topped with grated hard cheese and cress salad.

ALLERGENS: M, SU

265,-





MAIN COURSES

Entrecote of Norwegian beef

Served with broccolini, glazed chives, mushroom puree, béarnaise sauce and French fries.

ALLERGENS: E, SE, SU, S, G (wheat)

445,-

Varde Burger made from ground beef from Western Norway

Served with brioche bread, cheddar cheese, bacon, beef tomato, house dressing, barbecue sauce, crisp salad, pickled red onion and French fries

ALLERGENS: M, E, SE, F, S, SO, G (wheat), SU

295,-

Norwegian Young Beef Brisket

Served with corn cream, homemade bbq sauce, herb leaf salad and fries.

ALLERGENS: F, SE, SO, G, M, S, SU

395,-

House white bacalao

House white bacalao with bacon and chorizo. Served with aioli and focaccia.

ALLERGENS: M, F, E, SE, SU

325,-

Fish and chips

Tail pieces of cod from the Sunnmøre coast served with the house's homemade remoulade, pea puree, salad and fries.

ALLERGENS: F, E, M, SE, G (wheat)

325,-



Pan-fried Fjord salmon from Storfjorden

Served with parsnip and truffle puree. Pickled cauliflower flavored with ginger, nut butter & soya sauce. Kale chips and spring onion baked pearl potatoes.

ALLERGENS: F, M, G, SO, S

375,-

Oven-baked bacalao from Ålesund

Served with butter steamed asparagus beans, bacon, chorizo, tomato & olive salsa and potato cream.

ALLERGENS: M, F, SU, S

410,-

DESSERT

Creme Brulee

Served with coconut sorbet, marinated raspberries and caramelized white chocolate.

ALLERGENS: SU, E, M

135,-

The hotel's symphony of delicious sorbet

Served with caramelized white chocolate, blueberry coulis, Italian meringue and marinated wild berries.

ALLERGENS: SU

125,-

Chocolate fondant

Served with cognac marinated strawberries, nut crumble and raspberry sorbet.

ALLERGENS: SU, E, G (wheat), M, N

135,-