



Restaurant Menu

FORRET

Norsk røkt laks

Serveres med frisk salat, potetsalat smaksatt med sennep og dill.

A: Melk, sennep, egg, fisk.

145,-

Spekeskinke fra Vestlandet.

Serveres med rømme, flatbrød, ruccola salat og pesto.

A: Melk, gluten (hvete) nøtter (pinjekjerne)

145,-

HØVEDRETT

Ovnsbakt aure

Serveres med gremolata, hvitvinssaus, smørdampet aspargesbønner og potetpure.

A: Melk, sulfitt, fisk.

375,-

Langtidstekt mørbrad fra norsk storfe.

Serveres med pastinakkpure, portvinsky, sesongens grønnsaker og urtebakte små poteter.

A: sulfitt, melk.

395,-

Grillet kyllinglår.

Servert med frisk salat, soltørka tomatsaus og små poteter.

A: sulfitt, melk.

345,-

Burger av kvernet storfe frå Vestlandet

Servert med brioche brød, cheddarost, bacon, biffomat, husets dressing, bbq-saus, crisp-salat, sylta rødløk og stekt poteter.

A: melk, egg, sennep, selleri, sulfitter, soya, gluten (hvete).

295,-

Søtpotetkarri smaksatt med paprika og vårløk.

Serveres med gremolata, saltbakte mandler og sprø potetbåter.

A: sulfitt

315,-

DESSERT

Ostekake smaksatt med pasjonsfrukt coulis.

Serveres med marinerte skogsbær.

A: Gluten (hvete) melk,

149,-

Husets sjokoladekake

Laget på mørk sjokolade fra Geiranger serveres med jordbærsalsa og vaniljeis.

A: melk, gluten (Hvete), nøtter

135,-

Eplekake

Lun eplekake av epler fra Hardanger, serveres med fyldig vaniljesaus og friske bær.

A: melk, gluten (Hvete), nøtter

135,-



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STARTER

Norwegian smoked salmon

Served with fresh salad, potato salad flavored with mustard and dill.

A: milk, mustard, egg, fish.

145,-

Cured ham from Western Norway.

Served with sour cream, flatbread, arugula salad, and pesto.

A: milk, gluten (wheat), nuts (pine nut)

145,-

MAIN COURSE

Oven-baked trout.

Served with gremolata, white wine sauce, buttered green beans, and potato purée.

A: milk, sulphites, fish.

375,-

Slow-cooked sirloin of Norwegian beef.

Served with parsnip purée, port wine sauce, seasonal vegetables, and herb roasted baby potatoes.

A: sulphites, milk.

395,-

Grilled chicken thigh

Served with fresh salad, sun-dried tomato sauce, and baby potatoes.

A: sulphites, milk.

345,-

Burger made with beef from Vestlandet

Served with brioche bread, cheddar cheese, bacon, tomato, homemade dressing, bbq-sauce, fresh green salad, pickled red onion and baked potatoes.

A: milk, egg, mustard, celery, sulfites, soy, gluten (wheat).

295,-

Sweet potato curry flavored with paprika and spring onion.

Served with gremolata, salt-baked almonds, and crispy potato wedges.

A: sulfites.

315,-

DESSERT

Cheesecake flavored with passion fruit coulis.

Served with marinated forest berries.

A: Gluten (wheat) milk,

149,-

House Chocolate cake

Made with dark chocolate from Geiranger served with strawberry salsa and vanilla ice cream.

A: milk, gluten (wheat), nuts

135,-

Applecake

Warm apple cake made from apples from Hardanger, served with creamy vanilla sauce and fresh berries.

A: milk, gluten (wheat), nuts.

135,-