



Spesialist i trivsel og velvære



Welcome to us

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- *Menu* -

”Tasty food and wine experiences  
form the basis for a good wellness  
and well-being.”

- Dr.Holm



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## Starter

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### Lobster bisque

Served with saffron mayonnaise and brioche bread

*Contains: shellfish. milk, eggs, molluscs. celery, wheat. sulfur dioxide and sulfite*

225,-

### Halibut with parsley & mint mayonnaise

Served with leeks, radishes and salted almonds.

*Contains: almonds, eggs*

245,-

### Tartare of beef from Røros Meat

Served with pickles, breadcrumbs with leek and parsley powder.

*Contains: Fish. egg, mustard*

245,-

## Maincourse

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### Duck confit of duck leg from norwegian farm with passion fruit jelly

Served with tabasco, sweet potato purée, beetroot with garlic and potato chips.

*Contains: milk, lupine, sulfur dioxides, sulphite*

325,-

### Monkfish

Served with cabbage, potato purée, tomato with parsley and mint oil, celery and apple purée, velute sauce with st. paul cheese from the local cheese farm.

*Contains: fish, milk, celery, sulfur dioxide and sulphite*

435,-

### Tenderloin of Norwegian beef

Served with cabbage with apple and turnip puree, pearl potatoes and topped with demi-glace

*Contains: sulfur dioxide and sulphite, celery, milk*

465,-

### Reindeer from Røros-area

Served with smoked reindeer heart. potato muffins with the taste of Leirgrøv from the local cheese farm, fried mushroom with hazelnuts and thyme sauce

*Contains: hazelnuts, sulfur dioxide and sulphite*

645,-



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## Vegan

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### Confit leek & fried broccolini with passion fruit jelly

Served with tabasco, sweet potato purée, celery root  
chilli oil, red cabbage and oyster mushroom chips

245,-

## Dessert

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### Chocolate and caramel tart

Served with strawberry sorbet

*Contains: wheat, eggs, milk, almonds*

185,-

### Norwegian dessert "Tilslørte bondepiker"

A la Dr. Holms

*Contains: eggs, milk*

195,-

### Local cheese plate

with a selection of local cheeses from Ostebygda  
served with homemade crisp bread and our own marmalade

*Contains: milk*

255,-

All our dishes are based on local  
and Norwegian ingredients

Enjoy your meal!

Enjoy the meal with a good wine package where the waiter pairs drinks with the food

	2-course	3-course
Classic:	Kr. 298,-	Kr. 437,-
Premium:	Kr. 394,-	Kr. 539,-



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## Dr. Ingebrikt Christian Holm

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The history of Dr. Holms Hotel is long and rich, with over a 100 years of continuous business since the day of opening, 27. november 1909, which happens to be the same day that the Bergensbanen railroad track was opened.

Dr. Ingebrikt Holm's intention was to establish an offering for health and wellness in the finest mountains with the best surroundings and the cleanest air.

Elegant and tasteful surroundings have formed the frames around societies at Dr. Holms for over a 100 years.