



Spesialist i trivsel og velvære

## Starter

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### Forest Mushroom soup

With sour cream\*

*Contains: sulfites and sulfur dioxide, milk\* (can be skipped if needed)*

149,-

### Creamed fish soup with dill oil

*Contains: sulfites and sulfur dioxide, milk, fish*

159,-

### Wild tartar

Served with egg yolk confit, shallot, capers, sour cream, lingonberry powder, pickled red onions.

*Contains: milk & egg*

185,-

### Classic beef carpaccio

*Contains: milk, cashew nuts, eggs*

185,-

## Maincourse

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### Creamed fish soup with dill oil

*Contains: sulfites and sulfur dioxide, milk, fish*

259,-

### Oven bakes mountain trout

Served with caramelized carrot, cucumber salad, amadine potato and Sandefjord butter.

*Contains: fish, milk*

365,-

### Entrecôte of Veal

Served with Belgium fries, celery puré, fried vegetables, pickled red onions, creamed pepper sauce

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

395,-

### Pan fried Halibut

Served with mashed potatoes, fried fennel, carrot, white wine sauce with trout roe

*Contains: fish, milk, sulfur dioxide & sulphite*

425,-

### Round steak of Venison

Served with parsnip puré, root vegetables, amandine potatoes, lingonberries and wild sauce

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

425,-



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## Vegan

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### Starter

#### Beetrot tartar

*Contains: mustard seeds*

149,-

### Main course

#### Summer kale role

With summer salad and red onion chutney

*Contains: soy*

249,-

## Dessert

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### Crème Brûlée

*Contains: eggs, milk*

135,-

### Dr. Holms Cheesecake from Norwegian brown cheese

Served with summer berries

*Contains: eggs, milk, wheat*

*May contain traces of sesame*

145,-

### Local cheese plate

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

*Contains: milk*

225,-

All our dishes are based on local and Norwegian ingredients

Enjoy your meal!

Difficult to decide? Try one of our tasting menus!

5-course tasting menu	Kr. 895,-
6-course tasting menu	Kr. 995,-
7-course tasting menu	Kr.1095,-