


À LA CARTE

SERVED FROM 17:00 - 22.00

STARTERS

CLIPFISH	179
<i>Airy potato cream, salsa verde, Norwegian tomatoes and sea buckthorn, sourdough croutons.</i>	
1, 6A, 7	
BEEF CARPACCIO	169
<i>Red wine pearls, green "Hoffsaus" mayonnaise, crispy shallots, grated Västerbotten cheese, fresh herbs</i>	
1, 2, 11, 14	
CHARCUTERIE PLATTER	345
<i>Perfect as a starter for 2-4 persons or as a main course. With a selection of cheeses and cured meats, three types of pairings.</i>	
<i>Served with Hundholmens crispbread.</i>	
1, 2, 6A, 7, 11, 12, 13, 14	

MAIN COURSES

GRILL PLATTER (MINIMUM 2 PERSONS)	349
<i>Grilled pork, beef and chicken,</i>	
<i>Asparagus, pak choy, salad with Norwegian tomatoes, hasselback potato with bacon and brie, fresh herbs and grated cheese, BBQ sauce and truffle mayonnaise. Price per person.</i>	
1, 5, 10, 11, 14	
GRILLED WHALE	339
<i>Pepper glaze, pak choy, oyster mushrooms, fried potato boats with garlic and coriander dressing.</i>	
1, 2, 5, 12	
SWEET POTATO, ASPARAGUS AND SUMMER CABBAGE 	279
<i>Fried celery root, tarragon and shallots vinaigrette and butter sauce.</i>	
1, 2, 6A, 10, 14	
PAN-FRIED HALIBUT	349
<i>Asparagus, little gem, pea puree, fried celery root, butter sauce and bonito.</i>	
1, 2, 6A, 7, 10	
GRILLED BEEF TENDERLOIN	359
<i>Norwegian asparagus and broccolini from the grill, red wine sauce with baked garlic, hash browns au gratin with cheese.</i>	
1, 11, 14	

DESSERT

VANILLA PANNA COTTA WITH SOURCREAM FOR "RØROS"	169
<i>White chocolate, strawberry meringue, Norwegian strawberries and lime-spruce shoot sorbet.</i>	
1, 2, 4D	
CHOCOLATE CAKE WITH ESPRESSO AND DARK BEER FROM THE BREWERY	169
<i>Sorbet, rhubarb compote and caramelized hazelnuts.</i>	
1, 2, 4D, 6	
KRAFTKAR-CHEESE FROM TINGVOLLOST 50G	179
<i>Serve with jam and butter-fried spice bread.</i>	
<i>In 2016, Kraftkar was named the world's best cheese and the world's best cheese through the ages of the 29th World Cheese Awards</i>	
1, 2, 4ABCD, 6ABC, 14	

Allergener:

1 Milk	4A Almond	4E Pecan	6 Gluten	6D Oats	9 Molluscs	13 Lupine
2 Egg	4B Walnut	4F Cashew	6A Wheat	6E Spelt	10 Celery	14 Sulfite
3 Peanuts	4C Pistachio	4G Pine nut	6B Barley	7 Fish	11 Mustard	 Vegetarian
4 Nuts	4D Hazelnut	5 Soy	6C Rye	8 Shellfish	12 Sesame	