

## Starters

### Grilled mountain trout

*Skin & bonefree filet of mountain trout.*

*Served with warm lemonherb butter.*

*Contains: milk, fish*

Kr 235.-

### Half fermented trout

*Served with traditional toppings.*

*Contains: fish, milk, wheat, rye, oats*

Kr 240.-

### Hallingstuenes nevamat

*Hallingstuenes tapasplate.*

*Here you can have a taste of what the mountains have to offer.*

*Contains: milk, mustard, celery, fish, wheat, eggs, soy*

Kr 235.-

### Homemade smoked & cured ham

*Tasty homemade cured ham, smoked in Hardanger.*

*Served with locally produced goat cheese.*

*Contains: milk*

Kr 225.-

### Smoked duck breast

*Smoked duck breast, served cold, with compote of prunes and figs.*

*Contains: sulphur*

Kr 225.-

### Pork rib

*Served cold, with salad of red cabbage.*

*Contains: sulphur*

Kr 195.-

## Soup

### Forest mushroom soup

*Creamed soup of locally picked mushrooms.*

*Contains: milk, sulphur*

**Kr 195.-**

**All our starters are served with homemade bread.**

**Contains: wheat, oats**

## Fish dishes

### Grilled mountain trout.

*Skin & bone free filet  
of mountain trout from Tyssedal.*

*Served with lemonherb butter.*

*Contains: milk, fish ,celery, soy*

**Kr 415.-**

### Half fermented trout

*Half-fermented trout with  
onions, beetroot and crème-fraiche.*

*Contains: fish, milk, wheat, rye, oats*

**Kr 435.-**

### Lye fish

*Traditional Norwegian christmas-dish.*

*We serve our lye-fish with pea-purée, baconfat  
and boiled potatoes. Served 2 times.*

*Contains: fish, milk. wheat, rye, oats*

**Kr 645.-**

## Meat dishes

### Reindeer filet.

*Grilled filet of reindeer.*

*Served with vegetables of the season and creamed game sauce.*

**Kr 495.-**

Contains: milk, wheat, celery, sulphur

### Hallingstuenes mountain grouse.

*Grilled breasts of mountain grouse. Served with fried mushrooms and creamed grouse sauce.*

***Please note that there might be hail in wild-caught birds.***

**Kr 595.-**

Contains: milk, wheat, celery

### Venison.

*Grilled filet of venison.*

*Served with creamed mushroom sauce, vegetables of the season.*

**Kr 465.-**

Contains: milk, wheat, celery, sulphur

### Peppersteak.

*The tenderloin is grilled after your request.*

*Served with fresh vegetables and spicy pepperauce.*

**Kr 475.-**

Contains: milk, wheat, celery, soy, sulphur

### Pork ribs

*Served with red cabbage, swede, and Christmas sauce.*

**Kr 395.-**

Contains: wheat, milk, sulphur

### Dried & salted ribs of lamb

*Homemade dried, salted and smoked rib of lamb.*

*A traditional Norwegian Christmas-dish.*

*The ribs are served with mashed swede, and boiled potatoes.*

**Kr 535.-**

Contains: milk

### Mixed Christmas-plate

*A mix of both the traditional Christmas-dishes.*

*Homemade dried, salted and smoked rib of lamb,*

*Christmas sausage & Christmas meatballs.*

*Ribs of pork served with mashed swede and red cabbage and Christmas sauce.*

**Kr 475.-**

Contains: milk, wheat, sulphur

## Desserts

### Seven cookies for Christmas

*The traditional seven cookies for Christmas.*

*Served with homemade ice-cream.*

*Contains: milk, eggs, wheat, almonds*

**Kr 185.-**

### Barley-grains & whipped cream

*A traditional Norwegian dessert with sauce of berries.*

*Contains: milk, barley-grains*

**Kr 195.-**

### Chocolate fondant

*Liquid chocolate cake served with homemade ice-cream.*

*Contains: milk, eggs, wheat*

**Kr 225.-**

### Sarah Bernard

*Homemade cake with almond, chocolate-glaze  
and chocolate-butter cream.*

*Served with raspberry sherbet.*

*Contains: eggs, almonds, milk, hazelnut*

**Kr 215.-**

### Sorbet plate.

*Homemade fruit ice.*

*Contains:*

**Kr 210.-**

### Apple financier

*French apple cake with marzipan and apples.*

*Served warm from the oven, with homemade vanilla ice-cream.*

*Contains: milk, eggs, wheat, almond*

**Kr 220.-**

