

Starters

Juniper marinated mountain trout

Juniper marinated mountain trout with mustard-sauce.

Contains: fish, mustard

Kr 220.-

Grilled mountain trout

Skin & bonefree filet of mountain trout.

Served with warm lemonherb butter.

Contains: milk, fish

Kr 235.-

Homemade smoked ham

Tasty homemade cured ham, smoked in Hardanger.

Served with locally produced cheese.

Contains: milk

Kr 225.-

Half fermented trout

Half fermented trout, served with traditional toppings.

Contains: milk, fish, rye, wheat, oats

Kr 240.-

Hallingstuenes "nevamat"

Hallingstuenes tapas plate.

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

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

Kr 235.-

Carpaccio of whale

Thin slices of whale, served with fresh salad and soy-cream.

Contains: milk, wheat, soy

Kr 195.-

Starter soups

Mountain trout soup

Creamed soup of mountain-trout.

Contains: milk, fish, celery, wheat

Kr 195.-

Potatoecream soup

Served with fried cured meat, and wild-garlic oil.

Contains: milk, sulphur

Kr 179.-

All of our starters are served with homemade bread.

Contains: wheat,

Main courses fish dishes

Half fermented trout

Half fermented trout, served with traditional toppings

as beetroot, onion and sour-cream

Contains: milk, fish, rye, wheat, oats

Kr 410.-

Grilled mountain trout.

Skin & bone free filet

of mountain trout from Tyssedal.

Served with lemonherb butter.

Contains: milk, fish, celery

Kr 415.-

Porbeagle shark

Grilled Norwegian porbeagle shark. Served with vegetables

of the season, and shellfish-sauce added curry and garlic.

Contains: milk, fish, shellfish, wheat, celery

Kr 395.-

Meat dishes

Reindeer filet.

Grilled filet of reindeer.

Served with vegetables of the season and creamed game sauce.

Contains: milk, wheat, sulphur, celery

Kr 475.-

Venison.

Grilled filet of venison.

Served with mushroom-sauce and vegetables of the season.

Contains: milk, wheat, sulphur, celery

Kr 465.-

Hallingstuenes mountain grouse

Grilled breasts of mountain grouse.

Served with mushrooms and creamed grouse sauce.

Please note that there might be bird-shots in wild-caught birds.

Contains: wheat, milk, celery

Kr 595.-

Sautée of lamb

*Served in terracotta-pot with vegetables of the season,
and lamb sauce.*

Contains: milk, wheat, sulphur, celery

Kr 390.-

Entrecôte of veal

The entrecôte is grilled after your request.

Served with vegetables of the season, and madeira-sauce.

Contains: wheat, sulphur, milk, celery

Kr 395.-

Peppersteak.

The tenderloin is grilled after your request.

Served with fresh vegetables and spicy peppersauce.

Contain: milk, wheat, sulphur, celery

Kr 455.-

Desserts

Sherbet plate.

Homemade fruit ice.

Contains:

Kr 210.-

Hardangerplums

*Compote of Hardangerplums, with caramelized walnuts,
burned white chocolate and vanilla-cream.*

Contains: milk, walnuts

Kr 195.-

Crumble pai

Crumble pai with apples from Hardanger.

Served with vanilla ice-cream.

Contains: milk, wheat, eggs

Kr 195.-

Apple financier

French apple cake with marzipan and apples.

Served warm from the oven

with homemade vanilla ice-cream.

Contains: milk, eggs, almonds, wheat

Kr 215.-

Chocolate fondant

Liquid chocolate cake with homemade ice-cream.

Contains: wheat, milk, eggs

Kr 225.-

Queen of the Mountain

Cloudberry served with homemade ice-cream.

Contains: milk, eggs

Kr 220.-