

Starters

Grilled mountain trout

Skin & bone free filet of mountain trout.

Served with warm lemon-herb butter.

Contains: milk, fish

Kr 235.-

Half fermented trout

Served with traditional toppings.

Contains: milk, fish, wheat, rye, oats

Kr 240.-

Sea Scallops

Grilled sea scallops with polenta and truffle-butter.

Contains: milk, molluscs

Kr 265.-

Hallingstuenes "nevamat"

Hallingstuenes tapas plate.

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

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

Kr 235.-

Carpaccio of capercaillie

Thin slices of capercaillie,

served with homemade aquavit gel, and fresh salad.

Contains: milk

Kr 395.-

Homemade cured & smoked ham

Tasty homemade cured ham, smoked in Hardanger.

Served with pine nuts and locally

produced goat cheese, Leirgrøv from Hol Ysteri.

Contains: milk

Kr 235.-

Soup

Soup of almond-potatoes

The creamed potato soup is served with fried cured meat.

Contains: milk, sulphur

Kr 179.-

Forest mushroom soup

Creamed soup of locally picked forest mushrooms.

Contains: milk, sulphur

Kr 195.-

All of our starters are served with homemade bread.

Contains: wheat, oates

Fish dishes

Half fermented trout

*Half-fermented trout with
onions, beetroot and sour cream.*

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

Kr 435.-

Grilled mountain trout.

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

Served with lemon-herb butter.

Contains: milk, fish, celery, soy

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, soy

Kr 395.-

Meat dishes

Reindeer filet.

Grilled filet of reindeer.

Served with vegetables of the season and creamed game sauce.

Contains: milk, wheat, celery, sulphur

Kr 495.-

Venison.

Grilled filet of venison.

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

Contains: milk, wheat, celery, sulphur

Kr 465.-

Hallingstuenes mountain grouse.

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

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

Contains: milk, wheat, celery

Kr 725.-

Sautèe of lamb

The tenderloin is served in a terracotta-pot with lamb sauce added garlic.

Contains: milk, wheat, celery, soy, sulphur

Kr 415.-

Veal

Tenderloin of veal, served with vegetables of the season, and madeira sauce.

Contains: milk, wheat, celery, soy, sulphur

Kr 435.-

Peppersteak.

The tenderloin is grilled after your request.

Served with fresh vegetables and spicy pepper-sauce.

Contain: milk, wheat, celery, soy, sulphur

Kr 475.-

Desserts

Queen of the Mountain

Warm cloudberry with home-made ice-cream.

Contains: milk, eggs

Kr 235.-

Apple financier

French apple cake with marzipan and apples.

Served warm from the oven with berries

and homemade vanilla ice-cream.

Contains: milk, eggs, almonds, wheat

Kr 220.-

Chocolate fondant

Liquid chocolate cake with homemade ice-cream.

Contains: wheat, milk, eggs

Kr 225.-

Hardanger-plums

Compote of Hardanger-plums with vanilla-cream,

caramelized walnuts and burned white chocolate.

Contains: milk, eggs, walnuts

Kr 195.-

Sherbet plate.

Homemade fruit ice.

Contains:

Kr 210.-

Sarah Bernard

Homemade cake with almonds, chocolate glaze,

and chocolate buttercream. Served with raspberry sherbet.

Contains: eggs, almonds, milk, hazelnuts

Kr 210.-

Lemon tart

Fresh lemon tart with meringue.

Contains: milk, eggs, wheat, soy

Kr 205.-

