

# Lunch menu



from 11:30 - 15:00

## FOOD:

### SOURDOUGH SANDWICH 125,-

Ham from Idsøe, cheese from Kjerringøy, ramson mayo, salad and vegetables  
Allergies: egg, gluten, milk, mustard, rye, wheat

### CREAMED FISH SOUP 195,-

Served with shrimps, cod and root vegetables  
Freshly baked bread and butter from Røros  
Allergies: celery, fish, milk, shellfish

### AUTUMN SALAD

Green salad with baked root vegetables, mustard vinaigrette and local cheese

Plain 175,-

With confit chicken 225,-

Allergies: celery, egg, milk, mustard

### CARAMEL PANNA COTTA 150,-

With cloudberries and crunch  
Allergies: milk

### PASTRIES FROM BUTIKKEN

Cinnabun 45,-

Mangobun 45,-

Croissant 30,-

### CHRISTMAS INSPIRED SMØRREBRØD

#### Our favorite flavours of Christmas

We recommend 2 Smørrebrød per person to be full, but if you are more for lunch we recommend our Christmas plank. There we serve a taste from all our smørrebrød, with everything you need for a lunch to share. Everything can be made glutenfree if desired.

### Norwegian porchetta 150,-

With pickled beetroot, mustard and apple  
Allergies: egg, mustard

### Cured Wild Salmon 150,-

With dill, mustard, potato and boiled egg  
Allergies: egg, fish, mustard

### Matjes Herring 150,-

With brown butter, potato, onions and dill  
Allergies: egg, fish, milk, mustard

### Christmas plank price pr person 300,-

A plank with all the smørrebrød, served as sharing on the table. For minimum 2 people

## DRIKKE:

### Soda 33 cl 45,-

Cola, Cola zero, Fanta, Sprite, Sparkling water

### Juice from Valldal 35 cl 75,-

Apple juice, raspberry, blueberry

### Soda from Ask 33 cl 80,-

Ginger Noir

### Soda and ice tea from Galvanina 35 cl 70,-

Mandarin, Pomegranate, Peach ice tea

### Non alcoholic Beer 33 cl 70,-

Ægir Minus, Klokk & Co, Nøgne Ø Himla Humle

### COFFEE

Filter 35,-

Hand brew 45,-

Espresso 30,-

Latte 46,-

Cappucino 40,-

### BEER

Nøgne Ø Pils - tap 95,-

Nøgne Ø Southern IPA - tap 110,-

Nøgne Ø Porter - tap 125,-

Heineken / Peroni - bottles 90,-

### SPARKLING BY THE GLASS

Casa Canevel Prosecco 115,-

Champagne Diebolt-Vallois BdB Brut 160,-

### WHITE WINE BY THE GLASS

Domæne Gobelsburg Riesling 110,-

Vincent Caille Je t'aime mais j'ai soif 125,-

Tremblay Chablis 150,-

### RED WINE BY THE GLASS

Principiano Barbera 110,-

Tedeschi Capitel san Rocco Ripasso 150,-

Lucien le Moine Inopia Côtes du Rhône 170,-

Beer contain gluten, wine contain sulfites, roses are red and violets are blue.  
Our big wine list is available if you want to browse through that.