LUNCH

until 4:00 pm

Odd Ivar Solvold

CREAMY FISH SOUP WITH CATCH OF THE DAY, LYNGEN SHRIMP, SCALLOP MOUSSELINE, SNOW CRAB, NORWEGIAN VEGETABLES, ORGANIC RØROS CREAM, FENNEL & TARRAGON

M, SEL, E, BL, SK, F, SU

345,-

Odd Ivar Solvold

OMELETTE "LORRAINE" WITH SMOKED BACON, BÉCHAMEL WITH VALDRES CHEESE, SALAD AND SOURDOUGH TOAST

H, M, SU, E

275,-

Odd Ivar Solvold

SKAGEN "CROISSANT WAFFLE" WITH LYNGEN SHRIMP, KALIX BLEAK ROE, CUCUMBER AND POACHED EGG

H, E, M, F, SK, SU

295,-

Ørjan Johannessen

CAESAR SANDWICH WITH PAN-FRIED CHICKEN THIGH, ROMAINE LETTUCE, PARMESAN CREAM AND RØROS BACON

E, SU, M, H, B, F, SEN

295,-

Sebastian Gibrand

HOT-SMOKED SALMON SALAD WITH BOILED POTATOES, NOBIS DRESSING, PICKLED CUCUMBER AND EGG

F, SU, E, SEN

245,-

Ørjan Johannessen

AVOCADO TOAST WITH SESAME OIL, PICKLED PEARL ONIONS, POACHED EGG AND PIMENT D'ESPELETTE

H, E, SU, SO, N, SE

245,-

Christmas dishes

Sebastian Gibrand

RAKFISK "VALDRES" – FERMENTED TROUT WITH SOUR CREAM, BROWNED BUTTER, CRISPY FRIED ONION, PRESSED POTATO & FLATBREAD

Gluten, F, M

395,-

Odd Ivar Solvold

SLOW-ROASTED PORK BELLY AND COARSE MEDISTER PATTIES, SPICED RED CABBAGE, BRUSSELS SPROUTS, CARAWAY GRAVY & GULLØYE POTATOES

Gluten, F, SO, SEN, SEL, SE, P, N

495,-

Ørjan Johannessen

PINNEKJØTT – SALTED, DRIED AND STEAMED LAMB RIBS FROM WESTERN NORWAY WITH SWEDE MASH, LAMB DRIPPINGS & GULLØYE POTATOES

M, SEN

595,-

Second serving for an additional 245,-

BL = Molluscs, B = Barley, E = Egg, F = Fish, Gluten = Gluten, H = Wheat (gluten), L = Lupin, M = Milk, N = Nuts, P = Peanuts, SK = Crustaceans, SEL = Celery, SEN = Mustard, SE = Sesame, SO = Soy, SU = Sulphites

STARTERS

from 4:00 pm

Odd Ivar Solvold

SKAGEN TOAST WITH LYNGEN SHRIMP, KALIX BLEAK ROE, CUCUMBER AND POACHED EGG

Gluten, SK, E, F, M, SU

295,-

Sebastian Gibrand

RAKFISK "VALDRES" – FERMENTED TROUT WITH SOUR CREAM, BROWNED BUTTER, CRISPY FRIED ONION, PRESSED POTATO & FLATBREAD

Gluten, F, M

395,-

Christopher Davidsen

SCALLOPS FROM FRØYA WITH LIGHTLY PICKLED KOHLRABI, CARAMELISED YEAST SAUCE WITH RØROS BUTTER

M, SU, BL

355,-

Ørjan Johannessen

BLOODY MARY BEEF TARTARE WITH HANASAND TOMATOES AND HORSERADISH

E, SU, H, F, B, SEL

325,-

BL = Molluscs, B = Barley, E = Egg, F = Fish, Gluten = Gluten, H = Wheat (gluten), L = Lupin, M = Milk, N = Nuts, P = Peanuts, SK = Crustaceans, SEL = Celery, SEN = Mustard, SE = Sesame, SO = Soy, SU = Sulphites

MAINS

from 4:00 pm

Christopher Davidsen

FRESHLY STEAMED LUTEFISK FROM BRØDRENE BERG WITH MUSHY PEAS, MUSTARD SAUCE, CRISPY BACON & GULLØYE POTATOES

F, M, SEN, SU, Gluten

795,-

Second serving for an additional 245,-

Ørjan Johannessen

PINNEKJØTT – SALTED, DRIED AND STEAMED LAMB RIBS FROM WESTERN NORWAY WITH SWEDE MASH, LAMB DRIPPINGS & GULLØYE POTATOES

M, SEN

795,-

Second serving for an additional 245,-

Odd Ivar Solvold

SLOW-ROASTED PORK BELLY AND COARSE MEDISTER PATTIES, SPICED RED CABBAGE, BRUSSELS SPROUTS, CARAWAY GRAVY & GULLØYE POTATOES

Gluten, F, SO, SEN, SEL, SE, P, N

675,-

Sebastian Gibrand

BRAISED VENISON FROM RØROS WITH BRUSSELS SPROUTS, LINGONBERRIES, BROWN CHEESE SAUCE, SHIMEJI, CRISPY BLACK TRUMPET MUSHROOMS & GULLØYE POTATOES

M, SU

650,-

Christopher Davidsen

STERLING HALIBUT WITH PICKLED BEETROOT, BABY TURNIPS, VIN JAUNE SAUCE, WILD GARLIC AND GULLØYE POTATOES

F, SU, M, N

575,-

Ørjan Johannessen

BEEF TENDERLOIN "PEPPER STEAK" WITH FLORELLE PEPPER, CARAMELISED BORETTANE ONIONS, BROWNED BUTTER, SHERRY FOAM, PORCINI CRUMBLE AND GULLØYE POTATOES

M, E, SU, SEN

650,-

Vegetarian option

VEGETARIAN CHRISTMAS PLATE WITH CHRISTMAS SAUSAGE AND PATTIES, RED CABBAGE, ROASTED BRUSSELS SPROUTS, APPLE, CARAWAY GRAVY, PEA SHOOTS, GULLØYE POTATOES & PARSLEY

Gluten, E, SO, SEL · May contain traces of SEN, SK, P, N

675,-

CLASSIC WINE PAIRING 765,-

PREMIUM WINE PAIRING 925,-

BL = Molluscs, B = Barley, E = Egg, F = Fish, Gluten = Gluten, H = Wheat (gluten), L = Lupin, M = Milk, N = Nuts, P = Peanuts, SK = Crustaceans, SEL = Celery, SEN = Mustard, SE = Sesame, SO = Soy, SU = Sulphites

DESSERT

Served all day

Odd Ivar Solvold

RICE CREAM “ANNO 2026” WITH AMARENA CHERRIES, CLEMENTINE, TUILE BISCUITS & HONEY ICE CREAM

Gluten, E, M

225,-

Ørjan Johannessen

NORWEGIAN CLOUDBERRIES AND CREAM “À LA MIMMI” – CLOUDBERRY CREAM WITH VANILLA, SEA BUCKTHORN SORBET AND FRESHLY BAKED KRUMKAKER

E, M

255,-

Sebastian Gibrand

TIRAMISU WITH ORGANIC MASCARPONE FROM GRØNDALEN IN NES, RASPBERRIES AND GALLIANO

Gluten, E, M, SU · May contain traces of soy

225,-

BL = Molluscs, B = Barley, E = Egg, F = Fish, Gluten = Gluten, H = Wheat (gluten), L = Lupin, M = Milk, N = Nuts, P = Peanuts, SK = Crustaceans, SEL = Celery, SEN = Mustard, SE = Sesame, SO = Soy, SU = Sulphites