

PRE-ORDERS

ORDER ONE OF OUR SPECIALITES FOR YOUR NEXT VISIT!

- STARTER -

Beef Carpaccio 250,-

Salted or lightly smoked & stored local Telemark beef with semi-dried cherry tomatoes, locally made cream cheese, port wine gelé, rucicola & olive oil

Lemon-grilled mountain trout195,-

Lemon-grilled mountain trout served with wasabi mayonnaise, shallot tempura, cucumber and watercress.

Al: fish, gluten, egg, mustard



- TONIGHT'S -

Dry Age-Piece Price/Weight

90 days dry aged beeg on bone from Brandvoll Mountainfarm served on a red-hot soapstone. Served with grilled carrots, onion and roasted potatoes on the side with two different sauces

** Needs to be ordered 48H before.*

Local grilled trout 395,-

Local norwegian mountain trout fished in Skarvevann. Served with grilled lemon, cucumber salad, sour cream & potatowedges

Al: fish, milk, sulphite



- KLEBERSTEIN -

A LOCAL FOOD EXPERIENCE LIKE NO OTHER. THE SEASON'S CUTS FROM BRANDVOLL FJELLGARD IS SERVED RAW AND IS COOKED BY THE GUESTS THEMSELVES ON FLAMING HOT BLACK STONES. SERVED WITH THE SEASON'S CONDIMENTS, WE CAN'T RECCOMEND THIS ENOUGH!

Kleberstein.....625,-/per person

Our specialty.

** Vegetarian option available*

Add Dry Age140,- /per person.

Up the experience a notch. 100g/ per person

Inn: milk, egg, sulfite, mustnard, gluten (wheat)

Inn: milk, egg, mustard, celery, sulfite



ALL THESE DISHES MUST BE ORDERED AT LEAST 24 HOURS IN ADVANCE.