

MENU

HEMSEDAL CAFE IS THE PLACE WHERE TASTE AND LOVE COME TOGETHER AMONG GOOD COMPANY. WE HAVE SOMETHING FOR EVERYONE AT ALL TIMES - WHETHER IT'S A SIMPLE LUNCH OR A UNIQUE DINNER EXPERIENCE.

- SNACKS & STARTERS -

Charcuterie Board 225,-

A selection of local cured meats, cheeses, honey and jam, served with flatbread chips - perfect with wine!

*At: gluten(wheat), milk
available gluten-free*

Trout Tartare 175,-

Freshly chopped trout tartare with a hint of horseradish, served with dill mustard sauce and flatbread.

*At: gluten(wheat), egg, mustard, fish
available gluten-free*

Beef Carpaccio 175,-

Thinly sliced beef, served with arugula, toasted pine nuts, grated Parmesan, croutons, and a drizzle of truffle oil.

*At: gluten(wheat), milk, nuts
available gluten-free*



Crispy Cauliflower (vegan)....125,-

Breaded and fried, served with a garlic-dill dip.

At: mustard

- SANDWICHES & SALADS -

LIGHT AND FLAVORFUL MEALS, PERFECT FOR LUNCH, AS A QUICK SNACK, OR SOMETHING TO GRAB ON THE GO.

Beef Sandwich 255,-

Sliced sirloin steak on grilled sourdough bread with truffle sauce, arugula, and pickled red onion.

*At: gluten(wheat), milk, egg, mustard
available gluten-free*

Seasonal Salad 245,-

with Chicken or Goatcheese

Fresh salad with seasonal vegetables and greens, your choice of grilled chicken or crumbled goat cheese, served with citrus dressing, croutons and pea mayo.

*At: gluten(wheat), milk, egg, mustard
available gluten-free*

Chicken Sandwich 225,-

Sliced chicken on grilled sourdough bread with Parmesan, arugula, cherry tomatoes, and aioli.

*At: gluten(wheat), milk, egg, mustard
available gluten-free*

Grilled Cheese Sandwich 175,-

A blend of local cheeses with jalapeños, melted between crispy, butter-toasted bread.

*At: gluten(wheat), milk
available gluten-free*

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– MAIN COURSES –

Norwegian Elk Cakes.....295,-

Traditional Norwegian elk patties served with onion gravy, mashed potatoes, lingonberries, pickles, and sour cream.

At: milk, mustard, sulfite

Pairing recommendations:

Beer: Lervig Perler for Svin
Wine: Mouton Cadet, gls

Lamb Stew.....295,-

Hearty homemade lamb stew with chickpeas, vegetables, and spices, served with garlic bread and sour cream – perfect after a day on the slopes.

*At: gluten(wheat), milk, sulfite
available gluten-free*

Pairing recommendations:

Beer: Lervig Perler for Svin
Wine: Mouton Cadet, gls

Beef in Red Wine Sauce335,-

160 g grilled sirloin steak served with a robust red wine reduction and grilled root vegetables.

At: sulfite, milk

Pairing recommendations:

Beer: Lervig Perler for Svin
Wine: Alfaro a Estate, Pinot noir, btl

Smashburger295,-

Classic smashburger with brioche bun, onion, pickles, mustard sauce, cheese, and lettuce, served with fries.

*At: gluten(wheat), milk, mustard
available gluten-free*

Pairing recommendations:

Beer: Juicy IPA, Frydenlund
Wine: Husets rødvin, gls



Celeriac Steak (vegan).....275,-

Grilled celeriac steak served with roasted vegetables and a rich vegan umami demi-glace sauce.

At: soy, selleri

Pairing recommendations:

Beer: Brooklyn Stonewall IPA
Wine: Mouton Cadet, gls



Cauliflower Soup (vegetarian) 195,-

Creamy cauliflower soup garnished with toasted pumpkin seeds, served with bread.

*At: gluten (wheat), milk
available gluten-free*

Pairing recommendations:

Beer: Kronenburg Blanc 1664
Wine: Husets hvitvin, gls



Beetroot Burger (vegan).....275,-

A patty made from beets and black beans, served in a brioche bun with vegan cheese, vegan chipotle mayo, lettuce, pickled red onion, and fries.

*At: gluten (wheat), mustard
available gluten-free*

Pairing recommendations:

Beer: Brooklyn Stonewall IPA
Wine: Husets Hvitvin, gls

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- SIDES -

Fries.....**50,-**

Mashed Potatoes..... **60/50,-**

with or without truffle.

At: milk

Grilled Vegetables.....**50,-**

Carrot, beetroot and zucchini.

- DIP SAUCES -

Aioli.....**29,-**

Truffle mayo **29,-**

Chipotle mayo (vegan) **29,-**

Garlic-Dill-Dip (vegan) **29,-**

- KIDSMENU -

THE DISHES ARE SERVED WITH A SOFT DRINK OF YOUR CHOICE (COLA, COLA ZERO, SOLO, 7UP), AND A POPSICLE IF THE KIDS FINISH THEIR MEAL!

Kids Burger**145,-**

A smaller version of the classic burger, with or without cheese. Served with fries.

Kids Sausage**145,-**

Sausage served with fries.

At: gluten(wheat), milk

- DESSERTS -

Rice Cream Brûlée **115,-**

Warm rice cream with a caramelized sugar crust – perfect for cold days.

At: milk, egg

Sorbet **75,-**

A flavorful and refreshing raspberry sorbet.

Chocolate Lava Cake **115,-**

A rich chocolate fondant with a molten center, served with vanilla ice cream.

At: gluten(wheat), milk, egg

Ask for today's cake!