

# Welcome

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## W E L C O M E

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Our cooking is simple and we want to cook as honest food as possible. At the same time it must be creative and exciting.

It should always be good, very good!  
We use the best ingredients in season and preferably from small, local manufacturers.

Because the food tastes better when we know who have taken care of the animals, cultivated the vegetables and fished the fish.

Welcome to our restaurant, with roots in Scandinavian cooking and with inspiration from the whole world.



# Menu

## LUNCH MENU

SERVEVED KL 11.00 - 18.00

**MOOSE PATTIES** 215,-

The guest house's patty of local moose, mashed potatoes, creamy venison sauce, fried vegetables and stirred lingonberries.

Contains: milk, eggs

**CHILDRENS PORTION** 110,-

**ANGUSBURGER** 245,-

With bacon, cheddar, salad, pickled redonion and fries.

Contains: milk, gluten, egg

**VEGETARIAN BURGER** 195,-

Vegetarian burger in Potatobun, Salad, redonion, sundried tomatoe and aioli.

Served with pommes stirps.

Contains: Wheat, egg, gluten

**Cheddar** 20,-

**COURSE OF THE WEEK** 195,-

Every week we serve a course from the kitchen.

Ask your waiter.

**SKAGENSANDWICH** 185,-

Skagenmix ( shrimps and crayfish in a dressing) served on sourdough bread with egg, salad and tomato.

Contains: Milk, egg, wheat,oats, barley, sesame, rye, mustard and shellfish

**PATTIES SANDWICH** 185,-

2 homemade moose patties with fried onion, salad and tomato.

Contains: Milk, egg, wheat, oat, barley, sesame,rye and mustard

# CHILDRENS MENU

**MOOSE PATTIES** 110,-

The guest house's patty of local moose, mashed potatoes, creamy venison sauce, fried vegetables and stirred lingonberries.

Contains: milk, eggs

**HAMBURGER** 95,-

100 g hamburger with bread  
Serveres med pommes frites.

**Cheese: 20,-**

Contains; Milk, wheat, barley.

**SAUSAGE WITH FRENCH FRIES/  
MASHED POTATOES** 95,-

Grilled sausage with fries or mashed potatoes

Contains: Milk in the mashed potatoes.

**PANCAKE** 65,-

Pancake with blueberry jam and sugar

Contains: Milk, egg

# Menu

## M E N U

SERVEDE KL 18.00 - 21.00

### FORRETTER

**CHAMPIGNON SOUP** 145,-

Served with bread and butter  
Contains: Lactose

**PAN-FRIED SCALLOPS** 195,-

Served with seaweed  
Contains: Shellfish

**CARPACCIO** 155,-

Served: with rocket leaf, pine nuts and parmesan  
Contains: milk

**BRUSCHETTA** 95,-

Served with homemade tomato salsa  
Contains: gluten, lactose

### MAIN COURSES

**FLAT IRON STEEK FROM VENISON** 465,-

Served with seasonal butter-fried vegetables,  
ovenbaked potato and red wine sauce  
Contains: lactose, celery

**SMOKED DUCK BREAST** 415,-

Served with pickled beets, salad, ovenbaked potato and wild garlic (ramson) Oil  
Contains: Lactose, celery

**BAKED HALIBUT** 395,-

Served with asparagus beans, brussels sprouts,  
bacon, potato puree and sauce vierge  
Contains: fish, lactose, celery

**DRY-AGED ENTRECOTE** 355,-

Served with seasonal vegetables, fries and  
homemade tomato salsa  
Contains: Lactose, celery

### DESSERT

# Menu

## M E N U

**ESPRESSO PANACOTTA** 135,-  
Served with crumble and local berries  
Contains: lactose, gluten

**SORBET** 105.-  
Served with fresh berries and crumble  
Contains: gluten

**CHOCOLATE FONDANT** 120,-  
Served with vanilla ice cream and seasonal  
fresh berries  
Contains: gluten, eggs, lactose

**CREME BRULEÈ** 125,-  
Served with seasonal fresh berries  
Contains: Lactose, eggs



### TODAY`S 3-COURSE MENU

**565,-**

Ask your waiter what`s on the menu today

#### VEGETARIAN/ VEGAN

Ask your waiter what`s on the menu today

