

Welcome

W E L C O M E

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 hamburgerwith 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 blueberryjam and sugar

Contains: Milk, egg

Menu

SERVEDE KL 18.00 - 21.00

FORRETTER

CHAMPIGNON SOUP 145,-

Served with brad 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 (rams onion)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

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

