

## Starters

### Grilled mountain trout

Skin & bone free filet of mountain trout from Tyssedal, served with lemonherb butter.

Kr 160.-

### Tiger prawns

The tiger prawns are baked in the oven with garlic-oil & chilli.

Kr 155.-

### Sea scallops

Grilled sea-scallops served with mushroom sauce & creamed polenta added matured cheese from Hemsegaarden & truffleoil.

Kr 155.-

### Hallingstuenes "nevamat"

Hallingstuenes tapas plate consists of four small homemade delicacies made from what the mountains have to offer.

Kr 160.-

### Santa Kristina ham

Santa Kristina ham from Mjøsa is matured for 24 months and won an award for having the best cured ham in Norway in 2010. We serve the ham with well matured cheese from Hemsegaarden.

Kr 165.-

### Goatcheese rolled carpaccio of venison

Thin slices of venison with white goat cheese, marinated in oliveoil.

Served with fresh salad.

Kr 155.-

### Half fermented trout

Served with traditional toppings.

Kr 160.-

## *Soups*

### *Creamed potato soup*

*Creamed potato soup with wild garlic and bread croutons.*

*Kr 95.-*

### *Forest mushroom soup*

*Creamed soup of locally picked forest mushrooms.*

*Kr 99.-*

## *Fish dishes*

### *Half fermented trout*

*Home made half fermented trout.*

*Served with red beets, onion & crème fraîche.*

*Kr 275.-*

### *Grilled mountain trout*

*Skin & bone free filet*

*of mountain trout from Tyssedal.*

*Served with lemonherb butter.*

*Kr 275.-*

### *Brandad of clipfish*

*Brandad is an typically dish*

*from the South of France made from*

*Norwegian clip fish, mashed potatoes and garlic.*

*Rolled in breadcrumbs and deep fried.*

*Served with salad & homemade*

*mayonnaise with wild garlic.*

*Kr 235.-*

### *Codfish loins*

*The codfish is baked in the oven.*

*Served with petit pois purée*

*and gremoulata.*

*Kr 255.-*

## *Meat dishes*

### *Reindeer filet*

Grilled tenderloin of reindeer.  
Served with vegetables of the season  
and creamed reindeer sauce.

Kr 350.-

### *Filet of venison*

The venison filet is grilled and served  
with vegetables of the season  
and sauce of the house.

Kr 350.-

### *Filet of elk*

The filet is grilled and served with  
vegetables of the season and creamed sauce  
of locally picked forest mushrooms.

Kr 365.-

### *Hallingstuenes mountain grouse*

Grilled breasts of mountain grouse.  
Served with fried mushrooms  
and creamed grouse sauce.

Kr 360.-

### *Game lamb from Austevoll*

Grilled filet of game lamb, with tomatocompote  
and lamb sauce added garlic.

Kr 335.-

### *Peppersteak*

The tenderloin is grilled after your request.  
Served with fresh vegetables  
and spicy peppersauce.

Kr 325.-

## Desserts

### Sherbet plate

Homemade fruit ice with  
fruits and coulis of berries.

Kr 125.-

### Potatoe & aquavit cake

Cake of marzipan & potatoes.  
Added a little bit of Aquavit.

Kr 135.-

### Milk cake

Milkcake is a traditional pancake from Hardanger.  
Vi serve our milkcake with caramel added  
apple syrup from Hardanger  
and homemade ice cream.

Kr 145.-

### Blue rind cheese

The bluecheese called "Kraftkar" from Tingvoll  
won an award for having the best blue rind cheese  
in the Nordic in 2011.

We serve the cheese with homemade bananabread. Kr 135.-

### Covered up Hardanger girlies

Home made compote of Hardanger apples.  
With bread crust & cream.

Kr 129.-

### Chocolate fondant

Liquid chocolate cake with  
homemade ice cream.

Kr 140.-

