

1893

RESTAURANT & BAR

SNACKS

-
-
- Bread and butter** 79
Grilled focaccia and local butter from Gimstad gård
in Bø. w, m, e
- Olives** 89
Premium Greek olives

STARTERS

-
-
- Fish soup** 199
Served with homemade bread and butter. w, m, sh,
mo, f
- Arctic char** 249
Lightly smoked Arctic char from Sigerfjord with
apple, cucumber, Jerusalem artichoke crisps and
hazelnuts in a delicate white wine sauce. f, m, n, su
- Ceviche** 249
Salmon ceviche from the Berg family with mango,
chilli, coriander, ikura and leche de tigre. m, f
- Venison tartare** 339
With soy-cured egg yolk, Holtefjell cheese and local
wild mushrooms. e, m, so

DESSERTS

-
-
- Tjukkmjølkk pudding** 169
Silky, tangy pudding made with traditional Røros
tjukkmjølkk, served with warm house-made berry
compote. m
- Sticky toffee pudding** 179
Served warm with vanilla ice cream. m, w, e

MAINS

-
-
- Fish soup** 295
Served with homemade bread and butter. w, m, sh,
mo, f
- Fish of the day** 459
Freshly caught fish with creamy lemon butter
sauce, beetroot purée, hispi cabbage and pearl
potatoes. m, f, su
- Boknafisk** 495
Air-dried cod with bacon butter, pea purée,
potatoes and grilled broccolini. m, f
- Lamb shank** 565
Local lamb shank with rich demi-glace, truffle
mashed potatoes and roasted carrots. se, su, m
- Autumn burger** 359
Local Angus beef from Innbjør in a brioche bun with
cranberries, mushrooms, Brie, lettuce and bacon.
w, m, e
- Roasted pumpkin** 305
Tender, slow-roasted pumpkin with spiced glaze,
creamy hummus, blue cheese and pickled onions. m
- Dish of the day** 275
Ask your waiter.

-
-
- Tilslørte bondepiker** 169
Spiced apple compote, cinnamon crumble and
freshly whipped cream. m, w
- Cheese selection** 148
With chutney, caramelised nuts and sesame
crispbread. m, n, w, ss