



MENU

Appetizers

Fish soup with pollock, salmon, mussels and shrimp (1 wheat, 2, 4, 7, 14)	kr. 129,-
Cauliflower soup with crispy bacon (7) or smoked bell pepper (vegetarian, 7)	kr. 89,-
Green salad with cured ham, watermelon and cheese from 'Slettevollen farm' (7)	kr. 119,-
Oven-baked marinated scampi served with tagliatelle (1 wheat, 2, 7)	kr. 129,-

Lunch

Served until 5 PM

Grilled cheese sandwich with ham, mixed salad and pesto dressing (1 wheat, 7, 8 cashew nuts)	kr. 95,-
Turkey sandwich with nectarine, bleu cheese and salad (1 wheat, 7)	kr. 109,-
Open sandwich with smoked salmon and scrambled egg (1 wheat, 3, 4, 7)	kr. 109,-
Quesadilla with bean chili*, tomato, guacamole and cheddar cheese, served with salad and salsa (vegetarian, 1 wheat, 7)	kr. 119,-
Naan-pizza with mozzarella and vegetables from the Mediterranean (vegetarian, 1 wheat, 7)	kr. 119,-

Main courses

Oven-baked cod filet served with crispy bacon and butter sauce (4, 7)	kr. 269,-
Striploin steak served with chimichurri	kr. 295,-
Spareribs served with garlic mayonnaise (1 wheat, 3, 6, 10)	kr. 249,-
'Dexter Beef burger' with cheddar cheese, tomato salsa and basil mayonnaise (1 wheat, 3, 7, 10)	kr. 229,-
Norwegian meatballs in gravy served with lingonberry jam (7)	kr. 229,-
Sweet potato chickpea* curry served with basmati rice* and mango chutney (vegan)	kr. 189,-

Most main courses are served with potatoes or French fries, vegetables and side salad of the day (3, 10).

For children

Homemade chicken nuggets with French fries and a side salad (1 wheat, 3)	kr. 139,-
Spaghetti* bolognese served with a salad (1 wheat)	kr. 139,-
Homemade Norwegian meatballs with gravy, potatoes and salad (7)	kr. 139,-

Allergener:	4 Fish	8 Nuts	12 Sulphur dioxide + sulphites
1. Gluten	5 Peanuts	9 Celery	13 Lupin
2 Seafood	6 Soya beans	10 Mustard	14 Molluscs
3 Egg	7 Milk	11 Sesame seed	



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Desserts

Apple crumble cake served with vanilla ice-cream and whipped cream (1 wheat, 3, 7)	kr. 95,-
Brownie served with vanilla ice-cream and whipped cream (1 wheat, 3, 7)	kr. 85,-
Norwegian waffle served with raspberry jam and sour cream (1 wheat, 3, 7)	kr. 69,-
Panna cotta with woodland berries (7)	kr. 85,-
Vanilla ice-cream with walnuts and honey (7, 8)	kr. 79,-

3 course menu of the day kr. 379,-

2 course menu of the day kr. 319,-

Main course of the day kr. 249,-

Coffee with warm apple crumble cake, ice cream and whipped cream kr. 119,-

Ice cream from Diplom is:



Flavours:

vanilla (7), chocolate (7), strawberry (7), rum-raisin (7), almond-croquant (7, 8 almond), brownies-caramel (1 wheat, 7), raspberry sorbet

	1 scoop	kr. 35,-
	2 scoops	kr. 59,-
	3 scoops	kr. 79,-

Toppings: chocolate sauce (7), strawberry sauce and Nutella sauce (7, 8 hazelnuts)

Coffee and tea



We serve Illy coffee and tea from Solberg & Hansen

Americano, espresso, lungo	kr. 33,-
Cappuccino (7)	kr. 39,-
Cafe latte (7)	kr. 39,-
Cafe mocha / caramel / vanilla (7)	kr. 45,-
Hot chocolate with whipped cream (7)	kr. 45,-
Tea: nine different varieties	kr. 33,-
Irish coffee with Jameson Irish whiskey and whipped cream (7)	kr. 109,-



In a small production room below the house we delicious ice cream from our own farm producer. We use our own fresh eggs, our own milk, cream, yogurt, fruits and berries as much as possible. Here we produce cream, yoghurt and sorbets.



* Debio Ø-label, certified organic product

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	7 Milk	11 Sesame seed	