

STARTERS

HAM & CHEESE PLATTER

With cured ham, dried leg of lamb, cheese, olives, nuts, honey and aioli. Served with bread. (N/M/G) (2 pers.) kr 298

BEER PLATTER

With beer sausage, onion rings, mozarella sticks, wings, tzatziki & bbq dip. (M/G) (2 pers.) kr 298

NAMAS OF TROUT

With lime, chilli, cilantro, coconut and unagi sauce. (F/SO/G) kr 219

ASPARAGUS

With cured ham & butter sauce. (E/M) kr 229

BEEF TARTAR

With egg yolk, capers and red onion. (E/G/SU/SE) kr 198 / Fries $+\ kr$ 55

AUBERGINE SCHNITZEL

With feta cheese & tomato salsa. Vegtarian. (G/E/M) $kr \ 179$

TEMPURA SCAMPI SALAD

With mango, avocado, herbs and chili mayo. (G/P/SK/SO/SF) kr~228

FETA SALAD

With melon, olives and fresh herb dressing. (M) kr 228

ALLERGENS

Gluten (G), Milk (M), Egg (E), Soya (SO), Nuts (N), Peanuts (P), Lupin (L), Celeriac (S), Mustard (SE), Sesame seeds (SF), Sulfits (SU), Shellfish (SK), Fish (F), Molluscs (B) We adapt for children, allergies and other needs.



MAINS

WIENERSCHNITZEL

With sauerkraut, porter sauce & capers. Choose fries or mashed potatoes. (M/G/SU) kr 349

SHANK OF REINDEER

With celeriac puree, root vegetables, lingonberries, oven baked potatoes & red wine sauce. (SU/SE/M) **kr 395**

ENTRECÔTE BÉARNAISE

From butcher Strøm-Larsen.

With haricotes vertes, baked cherry tomatoes, fried carrot and fries. (E/M) $kr\ 375$

PAN FRIED TROUT

With sesonal vegetables, beurre blanc and potato puree. (P/F/B/M) kr 328

LOMPA BURGER

Beefburger with cheddar and fries. (G/M/SE/SU/E) **kr 278** Salmon/vegetarian/vegan/gluten free options available.

NECK OF IBERICO PORK

With chimichurri and fries. kr 349

MUSHROOM RISOTTO

Vegetarian, can be made vegan. (SU/M) **kr 249** With chicken breast **kr 328**

SUCKLING PIG

With sauerkraut, apples & prunes, baked potatoes & gravy 6-8 kg (must be ordered 4 days in advance). **kr 4490**

ALLERGENS

Gluten (G), Milk (M), Egg (E), Soya (SO), Nuts (N), Peanuts (P), Lupin (L), Celeriac (S), Mustard (SE), Sesame seeds (SF), Sulfits (SU), Shellfish (SK), Fish (F), Molluscs (B)

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DESSERTS

SELECTION OF NORWEGIAN CHEESE

3 Norwegian cheeses with marmalades and crispbread. (M/E) $kr \ 195$

SELECTION OF ICE AND SORBET (M/E) kr 88

VEGAN BROWNIE

With sorbet. (E/N/M) $\ kr \ 148$

MANGO CHEESE CAKE

With strawberries & mint. (M/G) kr 158

APPLE CAKE

With vanilla ice cream. (M/G) kr 158

RASPBERRY MOUSSE

With white chocolate and biscuit base. (G/SO/E/M/N) $\ kr \ 158$

ALLERGENS

Gluten (G), Milk (M), Egg (E), Soya (SO), Nuts (N), Peanuts (P), Lupin (L), Celeriac (S), Mustard (SE), Sesame seeds (SF), Sulfits (SU), Shellfish (SK), Fish (F), Molluscs (B) We adapt for children, allergies and other needs.