

# OLYMPEN

OSLO • 1899

## MENU

### STARTERS

#### HAM & CHEESE PLATTER (N/M/G)

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

#### HASSELBACK POTATO (M/F)

With sour cream from Røros, shallots and löjrom. **kr 228**

#### BEEF TARTAR (E/G/SU)

With cured egg yolk, tarragon mayo, fried sour dough and mustard cress. **kr 198**

#### GRILLED AUBERGINE (SF/SE/SO)

With ginger miso glaze and roasted sesame seeds. Vegan. **kr 165**

#### TEMPURA SCAMPI SALAD (G/P/SK/SO/SF)

With mango, avocado, herbs and chili mayo. **kr 228**

### MAINS

#### MOULES FRITES (B/M/E)

With Chorizo, fennel, shallots, apple, fries and aioli. **kr 289**

#### LEG OF REINDEER (SU/SE/M)

With celeriac puree, root vegetables, lingonberries, oven roasted potatoes & red wine sauce. **kr 358**

#### ENTRECÔTE BÉARNAISE (E/M)

With haricots vertes, pickled onions, fried carrot and fries. **kr 338**

#### PAN FRIED TROUT (M/P/F/B)

With turnip, romanescos, carrot, beurre blanc and potato puree  
**kr 328**

#### LOMPA BURGER (G/M/SE/SU/E)

Beefburger with truffle mayo, mushrooms, onions and fries.  
Vegetarian/vegan/gluten-free options available. **kr 278**

#### CRISPY DUCK (G/SO/SF/L)

With herbs, hoisin sauce and thin pancakes.  
**kr 338**

#### MUSHROOM RISOTTO (SU/M)

Vegetarian, can be made vegan. **kr 249**

### DESSERT

**BROWN CHEESE ICE CREAM (M/E) kr 88**

#### VEGAN BROWNIE (E/N/M)

With sorbet. **kr 148**

#### RASPBERRY MOUSSE CAKE (M)

With vanilla ice cream. **kr 128**

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#### ALLERGENS

Gluten (G), Milk (M), Egg (E), Soy (SO), Nuts (N), Peanuts (P), Lupin (L), Celery (S), Mustard (SE), Sesame (SF), Sulfites (SU), Shellfisk (SK), Fish (F), Mussels (B)

We adapt for children, allergies and other needs.