



GRATINATED LANGOUSTINE “ESCALOPE” 235,-
Parsley and garlic butter, Aioli and “mountain bun”

(LM, HV, E)

TARTAR & MUSTARD EMULSION (BIG 120G OR SMALL 80G) 220,- / 260,-
Toasted bread and pickles: fennel, cornichons, onion
Fries with aromatics Add-on 55,-

(SEN, HV)

ONION SOUP & THYME 195,-
Gratinated cheese toast from the “bakery”

(HV, LM)

CHARCUTERIE DE ALPE 235,-
Ham - salami - brie & marmalade - bread – mustard aioli – cornichons

(HV, LM, SEN)

SALMON “SKAGEN” WITH TOASTED BRIOCHE FROM THE BAKERY 235,-
Horseradish and dill salad, lemon slice

(HV, LM, SEN)

FARM BREAD & WHIPPED BUTTER 105,-

(HV, LM)

BRIE GRATINATED ”TARTE FLAMBEE” 185,-
Bacon, Crème fraîche and onion chutney

(LM, HV)

BAKED MONT D’OR 625,-
Breadsticks & cornichons

Add-on: Ham 95,-

(LM, SEN)

BOUEF BOURGUIGNON & CRISPY BACON 340,-
Mushrooms, onions, and soft potato
Grated parmegiano

(LM)

WIENER SCHNITZEL & MOUNTAIN POTATO SALAD 295,-
Brown butter with capers, onion, and parsley

(LM, HV, E, SEN)

CHAMPIGNON “DE BOURGUIGNON” VEGETAR 235,-
Soft potato, onions, and Jerusalem artichokes

(LM, SO2)

OVEN BAKED HALIBUT ”CASSOULET” (FOR TWO PEOPLE) 725,-
Shrimps, pickled fennel, potato, peas, spring onions
Bacon and brown butter

(LM, SEN)

CHILDREN’S MENU

“SCHNITZEL” NUGGETS 185,-
Deep fried veal nuggets, mashed potato, ketchup

(LM, E, HV)

TARTE “SKINKE & OST” 155,-
Tomato salsa, ham, cheese

(LM, HV)

ONION SOUP & THYME (CAN BE VEGETARIAN) 135,-
Gratinated cheese toast from the “bakery”

(LM, HV)

DESSERT

BLUEBERRIES “CLAFOUTIS” 135,-
Vanilla cream & salted caramel, served in ceramic

(LM, E)

CHOCOLATE GANACHE & CRUMBLE MIX 145,-
Soft yuzu cream

(LM, E)

BAKED BRIE DE PARIS 155,-
Marmalade & crispbread

(LM, HV)



GRATINERT SJØKREPS “ESCALOPE” 235,-
Persille- og hvitløksmør, aioli og “fjellbrød”

(LM, HV, E)

TARTAR & SENNEPSEMULSJON (STOR 120G ELLER LITEN 80G) 220,- / 260,-
Ristet brød og pickles, fennikel, cornichons, løk
Tillegg: Pommes frites med aromater 55,-

(SEN, HV)

LØKSUPPE & TIMIAN 195,-
Gratinert ostetoast fra “bakeriet”

(HV, LM)

CHARCUTERIE DE ALPE 235,-
Skinke - salami - brie & marmelade - brød - sennepsaioli - cornichons

(HV, LM, SEN)

LAKS “SKAGEN” MED RISTET BRIOCHE FRA BAKERIET 235,-
Pepperrot- og dillsalat, sitronskive

(HV, LM, SEN)

GÅRDSBRØD & PISKET SMØR 105,-

(HV, LM)

BRIE-GRATINERT “TARTE FLAMBÉE” 185,-
Bacon, crème fraîche og løkchutney

(LM, HV)

BAKED MONT D’OR 625,-
Brødstenger & cornichons
Tillegg: Skinke 95,-

(LM, SEN)

BOEUF BOURGUIGNON & SPRØ BACON 340,-
Sopp, løk og myk potet
Revet parmesan

(LM)

WIENERSCHNITZEL & FJELLPOTETSALAT 295,-
Brunet smør med kapers, løk og persille

(LM, HV, E, SEN)

CHAMPIGNON “DE BOURGUIGNON” VEGETAR 235,-
Myk potet, løk og jordskodd

(LM, SO2)

OVNSBAKT KVEITE “CASSOULET” (FOR TO PERSONER) 725,-
Reker, syltet fennikel, potet, erter, vårløk
Bacon og brunet smør

(LM, SEN)

BARNEMENY

“SCHNITZEL” NUGGETS 185,-
Frityrstekte kalvenuggets, potetmos, ketchup

(LM, E, HV)

TARTE “SKINKE & OST” 155,-
Tomatsalsa, skinke, ost

(LM, HV)

LØKSUPPE & TIMIAN (KAN SERVERES VEGETARISK) 135,-
Gratinert ostetoast fra “bakeriet”

(LM, HV)

DESSERT

BLÅBÆR “CLAFOUTIS” 135,-
Vaniljekrem & salt karamell, servert i keramikk

(LM, E)

SJOKOLADEGANACHE & CRUMBLE MIKS 145,-
Myk yuzukrem

(LM, E)

BAKED BRIE DE PARIS 155,-
Marmelade & knekkebrød

(LM, HV)