

FJELL

BISTRO

STARTERS



- Forest Mushroom Soup** D, CE, SU **195,-**
with bread
- Gratinated Scallops** D, G-wheat, MO, SU **220,-**
herb butter, parmesan, lemon and bread
- Tartar 70g** D, E, G-wheat, MU, SU **220,-**
mushroom emulsion, capers, shallots and baguette

MAIN COURSES



- Mushroom Bourguignon** D, CE, SU **295,-**
pearl onions, carrots, mushrooms, pommes purée, spiced butter
- Veal Schnitzel** D, F, G-wheat, MU, SU **330,-**
mint, peas, warm French potato salad, capers and anchovy butter
- Beef Bourguignon** D, CE, SU **360,-**
pearl onions, carrots, mushrooms, beef, pommes purée, spiced butter, crispy bacon
- Telemark Arctic Char** D, E, F, SU **395,-**
carrot purée, confit fennel, fennel and radish crudité, chive oil, hollandaise
- Truffle Pasta** D, E, G-wheat, SU **450,-**
with black winter truffle
- Smoked Short Rib – 1 pcs** D, SU **545,-**
potato gratin, pickled broccolini, grilled gem lettuce
- Entrecôte 200g** D, E, SU **595,-**
confit onions, potato gratin, béarnaise

PERFECT FOR SHARING



- Bread & Butter** D, G-wheat **105,-**
- Tartar 140g** D, E, G-wheat, MU, SU **280,-**
mushroom emulsion, capers, shallots and baguette
- Charcuterie** D, G-wheat, MU, SU **320,-**
chicken liver cream, pork terrine, cured ham, cornichons, bread
- Mont d'Or** D, G-wheat, SU **650,-**
cornichons, cured ham and bread
- Smoked Short Rib - 2 pcs** D, SU **995,-**
potato gratin, pickled broccolini, grilled gem lettuce

DESSERT



- Tarte Tatin-Ish** D, E, N- almond/pistachio, S **165,-**
vanilla sauce, apple reduction, vanilla ice cream
- Nemesis Chocolate Cake** D, E, N-hazelnut, S **175,-**
spiced cherry, hazelnut emulsion, cherry sorbet

CE - Celery | G - Gluten | D - Dairy | E - Egg | F - Fish | L - Lupin
| MO - Molluscs | MU - Mustard | N - Nuts | P - Peanuts
SF - Shellfish | S - Soy | Ses - Sesame | SU - Sulphites