

MENU

SALAD

Ørret - Pokè "Fresh&light" Trout - Pokè "Fresh&light" 205,-
Grønt, ris, avokado, eple *Greens, rice, avocado, apple*
(F, So2, E, Sen, Lm, Ses)

Gårdskylling "Caesar" Farm Raised Chicken "Caesar" 225,-
Bacon, krutonger, parmesan *Bacon, croutons, parmesan*
(Hv, Lm, F, E, Sen, So2)

SOUP

Fjellgulasj Mountain Goulash 195,-
Brød, rømme *Bread, sour cream* (Lm, Hv, So2, Se)

Fisk & Skalldyr "Marmite" Fish & Seafood "Marmite" 265,-
Aioli, levainbrød *Aioli, sour dough bread*
(F, Sk, E, Sen, So2, Hv, Lm)

PASTA

Tagliatelle "Spicy Vego" Bolognese 220,-
Parmesan (Hv, E, Lm, So2)

Maccheroni "Tuscan Spice" 235,-
Kalveskank, pancetta, trøffel, broccolini
Veal shank, pancetta, truffle, broccolini (Hv, E, Lm, So2, Se)

BREAD

Reuben Sandwich "Katz NYC" 195,-
Pastrami, surkål, sennep, levainbrød, Gruyère
Pastrami, sauerkraut, mustard, sourdough bread, Gruyère
(Hv, Sen, Lm, So2)

Hamburger "Smokehouse" 225,-
Cheddar, bacon, pommes frites *Cheddar, bacon, french fries*
(Hv, E, Sen, So2, Lm)

VEGETARIAN

Risotto 215,-
Sopp, jordskokk, grønnkål, granateple, valnøtter
Mushroom, jerusalem artichoke, kale, pomegranate, walnuts
(Lm, So2, Se, N)

Beyond Burger "Vegan" 225,-
Avokado, tomat, pommes frites, *Avocado, tomato, french fries*
(Hv, So2/W, So2)

CRISPY

Sprø Torsk "Fish & Chips" Crispy Cod "Fish & Chips" 235,-
Remulade, råkostsalat, sitron *Remoulade, raw salad, lemon*
(F, E, Hv, Lm, So2, Sen/F, E, W, D, So2, M)

Schnitzel "Bügelhof" 245,-
Grønne erter, sardell & persillesmør, ristete poteter, sitron
Green peas, anchovy & parsley butter, roasted potatoes, lemon

Kids Corner

Hamburger Pommes frites (Hv)	95,-	Grillpølse med brød Hot Dog in a Bun (Hv)	65,-
Grillet Kylling Grilled Chicken Pommes frites, aioli (E, Sen)	95,-	Pannekaker Pancakes Krem, syltetøy Cream, jam (E, Hv, Lm)	95,-

SKIERS MENU

— WINTER 23/24 —

FAVOURITES

Potetkake "Raggmunk" Potato Cake "Raggmunk" 215,-
Saltet sideflesk, rørte tyttbær
Salt cured pork belly, macerated lingonberries
(E, Hv, Lm)

Fjellkjøttboller Mountain Meatballs 235,-
Potetpuré, sylteagurk, fløtesaus
Potato purée, pickled cucumber, cream sauce
(Hv, E, Lm, So2)

Ribs "Baby Back" 235,-
BBQ saus, coleslaw, pickles, pommes frites
BBQ sauce, coleslaw, pickles, french fries
(E, Sen, So2, Lm)

Urte & Hvitløksmarinert Lammesteik "Provencale" Herb & Garlic Marinated Lamb Roast "Provencale" 255,-
Herb & Garlic Marinated Lamb Roast "Provencale"
Haricot verts, potetgrateng
Haricot verts, potato gratin
(Lm, So2)

Pizza

Vennligst merk at pizza blir laget i et eget kjøkken og serveres ikke alltid samtidig med andre retter fra menyen
Kindly note that Pizza is made in a separate kitchen and might arrive on a different time than the rest of the menu

Fior di Latte Tomat, mozzarella, basilikum 205,-
Tomato, mozzarella, basil
(Hv, Lm)

Alfigi Prosciutto, geitost, fiken, ruccola 225,-
Prosciutto, goat cheese, figs, arugula
(Hv, Lm)

Funghi Tartufo Trøffel, kastanjesopp, purre, svartkål 235,-
Truffle, chestnut mushrooms, leek, black cabbage (Hv, Lm)

Tarte Flambée 225,-
Crème fraîche, røkt svinekjøtt, persille, eple
Crème fraîche, smoked pork belly, parsley, apple (Hv, Lm)

Mafioso Pepperoni, tomat, mozzarella, jalapeño 230,-
Peperoni, tomato, mozzarella, jalapeño
(Hv, Lm)

Frutti di Mare Sjømat, hvitløk, chili, urter 235,-
Shellfish, garlic, chili, herbs
(Hv, Lm, Sk, B)

Pollo de la Casa 225,-
Frittgående kylling, bacon, blåmuggost, valnøtter, eple, grønnkål
Free range chicken, bacon, blue cheese, walnuts, apple, kale
(Hv, Lm, N)

Gausta Classic 260,-
Okse ytrefilet, sopp, brokkoli, søvløk, chimichurri
Beef sirloin, mushrooms, broccoli, silver skin onions, chimichurri
(Hv, Lm, So2)

PIZZA CLASSICO

Capricciosa Tomat, mozzarella, skinke, sopp 205,-
Tomato, mozzarella, ham, mushrooms
(Hv, Lm)

Vesuvio Tomat, mozzarella, skinke 205,-
Tomato, mozzarella, ham
(Hv, Lm)

Hawaii Tomat, mozzarella, skinke, ananas 205,-
Tomato, mozzarella, ham, pineapple
(Hv, Lm)

DESSERT

Vaniljeis "Split" Vanilla Ice Cream "Split" 135,-
Banan, sjokolade, marengs *Banana, chocolate, meringue*
(E, Lm)

Eple "Pie" Apple "Pie" 135,-
Kanel, havrekrisp, kola, vaniljeis
Cinnamon, oat crisp, caramel sauce, vanilla ice cream
(E, Lm, Hv)

Brownie "Rocky Road" 135,-
Marshmallows, pekannøtter, fudge, vaniljeis
Marshmallows, pecans, fudge, vanilla ice cream
(E, Lm, Hv, N)

Sprø Vaffel Crispy Waffle 105,-
Bringeber / Moltesyltetøy, pisket krem
Raspberry / Cloudberry jam, whipped cream
(Lm, Hv)

Allergener/Allergenes: **Hv**-Hvete, **Wheat** **Ses**-Sesam, **Sesame** **Se**-Selleri **Celery**, **Sen**-Sennep **Mustard**, **N**-Nøtter **Nuts**, **Sk**-Skalldyr **Shellfish**, **E**-Egg **Egg**, **F**-Fisk **Fish**, **Lm**-Melk **Milk**, **P**-Peanøtter **Peanuts**, **So**-Soya **Soy**, **B**-Bløtdyr **Mollusc**, **L**-Lupin **Lupin**, **So2**-Sulfitter **Sulfite**

DRINKS

SODA

Coca Cola, Cola Zero, Fanta, Sprite, Eplemost 55,-

Telemarkvann med eller uten kullsyre 55,-

BEER/CIDER

Aass Pils Draught (Fat/Draught) 98,-

Kopparbergs Pear Cider (Fat/Draught) 108,-

Blue Moon Belgian Style Wit (Flaske/Bottle) 108,-

Birra Moretti Lager (Flaske/Bottle) 108,-

Kona Hanalei Island IPA (Flaske/Bottle) 98,-

Aass Uten Non-Alcoholic (Flaske/Bottle) 64,-

HOT DRINKS

Kaffe/Te 45,-

Sjokolade med krem 55,-

Irish Coffee 155,-

Bailey's Coffee 155,-

BUBBLES

Prosecco, 8 Prosecco DOC Extra Brut 125,- / 580,-

Champagne, Diebolt-Vallois Extra Brut BdB 190,- / 1100,-

ROSÉ WINE

2022 Claude Val Rosé, Frankrike 130,- / 520,-

WHITE WINE

2022 Le Havre de Paix Blanc, Frankrike 130,- / 520,-

2021 Riesling Trocken, Stefan Winter, Tyskland 695,-

2021 Chablis Le Sereine, La Chablisienne, Frankrike 175,- / 695,-

2021 Chardonnay, Creation, Sør-Afrika 695,-

RED WINE

2022 Le Havre de Paix Rouge, Frankrike 130,- / 520,-

2022 Jaffelin VDF Pinot Noir, Frankrike 150,- / 600,-

2021 Chianti Classico, Castellare Di Castellane, Italia 695,-

2016 Amarone della Valpolicella, Musella, Italia 950,-

