

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,-**
with mushroom emulsion, capers, shallots and baguette
- Hiramasa crudo E, F, MU, SU **275,-**
semi-dried tomato, chive emulsion and fermented gooseberry sauce

MAIN COURSES



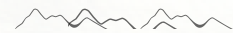
- Mushroom Bourguignon D, CE, SU **295,-**
pearl onions, carrots, mushrooms, pommes purée, spiced butter
- Veal Schnitzel D, F, G-wheat, MU, SU **330,-**
mint, peas, warm French potato salad, capers and anchovy butter
- Beef Bourguignon D, CE, SU **360,-**
pearl onions, carrots, mushrooms, beef, pommes purée, spiced butter
- 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, vinegar-glazed vegetables, chimichurri
- 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 **260,-**
with 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, vinegar-glazed vegetables, chimichurri

DESSERT



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

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