MENU D20

Starters

Creamy mushroom soup
Served with homemade garlic bread and sautéed mushrooms. NOK 125,-
A: Milk, wheat

Risoni
Fresh risoni pasta with tomato, red onion, and mozzarella. NOK 125,-
A: Egg, milk, sulfites, wheat

Main Courses

Venison steak
Served with Brussels sprouts, bacon and onion, oven-baked potatoes, and blueberry sauce. NOK 365,-
A: Milk, sulfites

Pan-fried halibut
With carrot purée, green beans, tomato, potatoes, and hollandaise sauce. NOK 365,-
A: Egg, fish, milk

Entrecôte
Served with béarnaise sauce, green beans, roasted cherry tomatoes, and French fries. NOK 365-
A: Egg, milk

Homemade beef burger
Made with beef from Eggerud Farm, topped with bacon, cheese, BBQ sauce, caramelized onion, aioli, and crispy onion rings. NOK 229,-
A: Egg, milk, wheat

Desserts

Homemade apple cake with caramel sauce. NOK 125,-
A: Egg, milk, wheat

Chocolate mousse with a fresh mixed berry compote. NOK 125,-
A: Egg, milk

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LUNCH MENU

Enjoy a tasty and delightful lunch experience

Caesar salad
With chicken, crunchy croutons, bacon, parmesan, and classic Caesar dressing. NOK 190,-

A: Egg, gluten, milk, sesame

Homemade Beef Burger
Juicy homemade burger with cheese, bacon, caramelized onion, aioli and crispy onion rings. NOK 229,-

A: Egg, gluten, milk

Roast Beef Sandwich
Served with remoulade and red onion NOK 102,-

A: Egg, gluten, milk, mustard, sesame

Traditional meat patty sandwich with fried onion, tomato, and cucumber. NOK 110,-

A: Egg, gluten, sesame

Shrimp sandwich with lemon, cucumber, and mayo on fresh bread. NOK 102,-

A: Egg, gluten, shellfish, sesame

Allergies or special requests?
Please let us know – we are happy to help you find something suitable.

Lunch Treats
Ask your waiter about today's cake!

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