

MATHALLEN MENU

Evening menu available from 5.00 PM

SEASONAL MENU

5-courses NOK. 1055,-

4-courses NOK. 915,-

TARTARE OF REINDEER

Smoked sour cream, dill, parmesan and rhubarb.

HALIBUT & PUMPKIN

Hokkaido pumpkin, Norwegian chèvre, hot honey, and roasted pumpkin seeds.

CRISPY VEAL SWEETBREADS *5-course

With red onion, mushrooms, caramelized cream, and rosemary.

NORTHERN NORWEGIAN LAMB

Lamb sirloin with white beans, carrot, celery, oyster mushrooms, and crunchy almond topping.

CHOCOLATE & BLUEBERRIES

Chocolate crèmeux with salted caramel and blueberry sorbet.

Drink package 4 courses: NOK 760,-

Drink package 5 courses: NOK 910,-

We have a rich drinks menu, and our servers will be happy to recommend pairings to complement your meal.

SMALL DISHES

TARTARE OF REINDEER 195,-

Smoked sour cream, dill, parmesan and rhubarb.
(Milk, fish, sulfite.)

CRISPY VEAL SWEETBREADS 220,-

With red onion, mushrooms, caramelized cream, and rosemary.
(Milk, gluten from wheat)

HALIBUT & PUMPKIN 290,-

Hokkaido pumpkin, Norwegian chèvre, hot honey, and roasted pumpkin seeds.
(Milk, fish, sulfites.)

LARGER DISHES

NORTHERN NORWEGIAN LAMB 425,-

Lamb sirloin with white beans, carrot, celery, oyster mushrooms, and crunchy almond topping.
(Milk, sulphite, mustard, celery, almonds.)

CATCH OF THE DAY 395,-

Fresh white fish with grilled cabbage, radish, roe, white wine sauce, and turnips.
(Fish, milk, sulfite, mustard, egg.)

SWEET DISHES

CHOCOLATE & BLUEBERRIES 165,-

Chocolate crèmeux with salted caramel and blueberry sorbet.
(Milk, wheat- gluten, egg.)

FRIED CAMEMBERT 165,-

Served with Mathallen's tomato compote, balsamic, and walnuts.
(Milk, gluten from wheat, egg, walnut.)

With us, a meal is about sharing good flavors together.
We recommend our 4- or 5-course menus for the whole table,
but you are of course warmly welcome to create your meal à la carte.

