

Starters

Tartar of reindeer and smoked trout Kr. 225
black garlic mayonnaise, pickled mushrooms, brioche
Contains: fish, mustard, egg, gluten

Small creamed fish soup Kr. 195
Contains: fish, lactose, shellfish

Sweet potato soup Kr. 195
Contains: lactose

Main courses

Large creamy fish soup Kr. 285
Contains: fish, lactose, shellfish

Local meat balls Kr. 325
served with mashed potatoes and local vegetables
Contains: lactose

Beef tenderloin Kr. 495
served with chanterelle emulsion, red wine sauce,
tarragon oil and baked potatoes
Contains: lactose

Long-roasted pork neck Kr. 425
Jerusalem artichoke puree, creamed mustard sauce,
potatoes
Contains: lactose, mustard

Oven-baked halibut Kr. 495
served with pea puree, local seasonal vegetables,
creamed fish sauce with chorizo and potatoes
Contains: fish, lactose, shellfish

Vegetarian main course Kr. 350
Ask the waiter about the vegetarian of the day

Desserts

Chocolate truffle cake with homemade Kr. 165
Vanilla- and bird cherry ice cream, sesame chips
Contains; egg, lactose, gluten, sesame

Liquorice Crème Brûlée served Kr. 145
with red currant sorbet
Contains; eggs, lactose

Berry compote with strawberry-and Kr. 125
fir shot sorbet

The kitchen's recommendation

Fossheim 3-course meal NOK 720

Wine pairing

Good wine deal:

1 glas of wine kr 130
2 glasses of wine kr 260
3 glasses of wine kr 390

Even better wine deal:

1 glas of wine kr 170
2 glasses of wine kr 340
3 glasses of wine kr 510

Glass of dessert wine kr 105

Wine may contain sulphite.

As an **alcohol free alternative**
we would like to suggest

Apple juice from Røyse
0,33 l kr 60

**Check out our drinklist for more wine,
local beer and soft drinks.**

Children`s menu

Pancakes with sugar
and homemade jam
Contains; gluten and lactose
kr 165

Half portion of the main menu
for half price

Homemade ice-cream
or sorbet
Contains; egg and lactose
kr 75



DE HISTORISKE
Hotel & spisesteder