

We are proud to introduce you to some of our local producers;



Bøverdalen Veksthågå is a small market garden in Lom, that grows ecological vegetables and flowers.



Nordgard Aukrust supplies us with herbs, salads and tea. Bio-dynamic with Demeter approval



Gudbrandsdalsmat is a cooperative of local producers where we get amongst other things flatbread, berries and vegetables



Brimi Sæter, Valbjør, Snertingdal and Gangstad and others. Dairy farm cheese producers that make cheese based on unpasteurized fresh milk, directly from the barn to the cheesemaking facilities



Trout from Tesse Lake in Lom Local fishermen will bring us mountain trout if they (-and we) are lucky. Ask us about the story of Olav the Holy and the Tesse Lake!



Lom reindeer started in 1926 and have produced quality meat in almost 100 years!



Dølakjøtt deli offers locally sourced meats from mountain pastures and cultivated land - topped with game in season. They process meat with love for the craft and have high standards for quality from mountain to table



Nordigard Ramstad has the best eggs! Handpicked from hens that have lots of space, fresh air and water.



Bakeriet i Lom. The famous bakery known for it`s fantastic cinnamon buns and delicious bread. -You can try the bread at breakfast.

Welcome to Fossheim!

The Garmo family has served guests here for 125 years, and it`s important for us to make you feel at home. We try to make use of local and Norwegian producers and hope you will enjoy your time with us.



DE HISTORISKE
HOTEL & SPISESTEDER

Starters

Carrot- and rosemary soup with green peas and pine oil, small
Contains:

NOK 165

Creamed fish soup with fennel and tarragon oil, small
Contains: lactose, shellfish

NOK 195

Skagen salad served on our sourdough bread with nuts, fresh local lettuce
Contains: nuts, lactose, gluten, egg, shellfish

NOK 205

Beef tartare with black garlic mayonnaise, truffle- and rosemary oil, grilled brioche
Contains: gluten, mustards, egg

NOK 245

Main courses

Carrot- and rosemary soup with green peas and pine oil, large
Contains:

NOK 245

Creamed fish soup with fennel and tarragon oil, large
Contains: lactose, shellfish

NOK 285

Local moose sausage with mashed potatoes, fried, creamed cabbage, grilled onion oil, and mustard sauce
Contains: mustard, lactose

NOK 365

Reindeer stew with mashed potatoes and grilled onion oil.
Contains: lactose

NOK 425

Beef tenderloin with red wine sauce, artichoke purée, wild garlic oil and baked potatoes.
Contains: lactose

NOK 545

Mountain trout baked in banana leaves, fresh local lettuce, lentils in sour cream, wild garlic oil.
Sharing dish, 2 pers. (800/900 grams)
Contains: lactose, fish

NOK 675

Halibut with creamed fish sauce, tarragon oil and baked potatoes
Contains: lactose

NOK 545

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

NOK 405

Dessert

Chocolate truffle cake with Bird cherry ice cream.
Contains: egg, lactose, gluten

NOK 185

Apple with rhubarb baked with crumble served with black currant and herbal sorbet.
Contains: lactose, gluten

NOK 175

The kitchen`s recommendation; Fossheim 3 course menu NOK 775

Wine pairing

Good wine deal:

1 glas of wine NOK 135
2 glasses of wine NOK 270
3 glasses of wine NOK 405

Even better wine deal:

1 glas of wine NOK 185
2 glasses of wine NOK 370
3 glasses of wine NOK 555

Glass of dessert wine NOK 105

Wine may contain sulphite.

As an alcohol free alternative
we would like to suggest

Apple juice from Røyse
0,33 l NOK 65

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
NOK 175

Half portion of the main menu
for half price

Homemade ice-cream
or sorbet
Contains: egg and lactose
NOK 75 each scoop



DE HISTORISKE
hotel & spisesteder