

**A TREAT. OR  
SOMETHING  
TO EAT?**

**Scandic**

# BISTRO

Nordic°

## SMALLER DISHES

### WATERMELON/CHILI/SOYA/CASHEW

Soy marinated watermelon with vegan ginger mayonnaise, pickled pearl chili, micro herbs, toasted sesame seeds, smoked cashews and cashew cream sauce

CA SE SO WH

175,-

### BEEF/HORSERADISH/CRESS/RED ONION

Tartar of Norwegian beef tenderloin with tarragon mayonnaise, egg yolk cream, buttered sourdough bread, pickled red onion, cornichons, horseradish and cress

EG MI MU SU WH RU

195,-

### SCALLOPS/LØYROM/PASTA/DILL

Pasta with scallops, løyrom and chives tossed in mussel cream with dill

EG MO F MI SU WH

185,-

### JERUSALEM ARTICHOKE/ SALMON/ASPARAGUS/HAZELNUT

Creamy Jerusalem artichoke soup with asparagus and smoked salmon, roasted hazelnuts and green oil

F HA MI SU

180,-

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## LARGER DISHES

### LAMB/HOLTEFJELL/ROSEMARY/RAMSLØK

Lamb chops with gremolata, served with potato cream flavoured with ramsløk and Holtefjell. Baked parsnips, pan fried beans and rosemary gravy

MI SU WH

395,-

### VEAL/TARRAGON/CELERY/RED WINE

Grilled entrecôte of Norwegian veal with baked celery cream, broccolini, tarragon mayonnaise and red wine sauce. Served with French fries

EG MI CE MU

415,-

### BEEF/BACON/CHEDDAR/BRIOCHE

Grilled Norwegian beef burger in brioche bread with cheddar, bacon, salad, tomato, pickled onion, pickles, chipotle mayo, BBQ-sauce. Served with French fries with parmesan

EG MI MU SU WH

325,-

### COD/ASPARAGUS/CHIVES/BUTTER

Fried cod loin on potato mousseline with fermented white asparagus, baked Jerusalem artichokes, butter sauce with chives, chicken stock and lemon with watercress salad

F MI SU

375,-

### CELERY/TRUFFLE/OYSTER MUSHROOM/ SWEET POTATO

Celery burger with "pulled" oyster mushrooms, lettuce, tomato, truffle mayonnaise, pickled red onion, vegan cheddar and sweet potato fries

CE MU WH

280,-

### BEEF/BACON/NIDELVEN BLÅ/BRIOCHE

Grilled Norwegian beef burger in brioche bread with Nidelven Blå from Gangstad Gårdsystem, bacon, caramelised onion, tomato jam, aioli. Served with French fries with parmesan

EG MI MU SU WH

325,-

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## DESSERTS

### CREAM/CARAMEL/VANILLA/RASPERBERRY

Classic crème brûlée with raspberries and raspberry sorbet

EG MI

125,-

### CHOCOLATE/NUTS/PASSION FRUIT/ SEA BUCKTHORN

Dark chocolate mousse on a nut base with white chocolate, sea buckthorn gel and passion fruit sorbet

EG AL HA PS MI

135,-

## PERFECT FOR 2 PEOPLE

### MILK/PEAR/HONEY/BREAD

Baked Camembert with pickled pears, honey and butter-fried breadsticks

MI WH RU

240,-

### RHUBARB/VANILLA/ALMONDS/ WHITE CHOCOLATE

Rhubarb crumble pie with vanilla cream, roasted white chocolate and rhubarb

EG AL MI WH

135,-