

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

Scandic

BISTRO

Nordic°

SMALLER DISHES

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,-

JERUSALEM ARTICHOKE/ SALMON/ASPARAGUS/HAZELNUT

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

F HA MI SU

180,-

LARGER DISHES

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/BRIE/TRUFFLE

Grilled Norwegian beef burger in brioche bread with lettuce, truffle mayonnaise, bacon, brie, tomato, pickled cucumber and red onion.
Served with French fries

EG MI CE MU SO SU WH

325,-

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,-