

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

Scandic

BISTRO

Nordic°

SMALL DISHES/STARTERS

MUSSELS/WHITE WINE/THYME/SOUR CREAM

Creamy mussel soup with spring onions, chives, herb oil, thyme and sour cream

MO MI SU

NOK 185,-

VEAL/TUNA/CAPERS/RED ONION

Grilled veal fillet and raw marinated Norwegian tuna, tuna mayonnaise, capers, pickled onions, cress and crispy fried shallots

EG F MU SU

NOK 225,-

FOCACCIA/NYR/RED ONION/SALMON

Freshly baked focaccia with Nyr topped with arugula, mozzarella, pickled red onion, cress and smoked salmon

F MI SU WH RU

NOK 195,-

BEETROOT/"FETA"/WALNUT/ROSEMARY

Baked beets with vegan "feta cream", olive oil, pickled beets, rosemary, toasted walnuts and balsamic jelly

WA SU

NOK 195,-

LARGE DISHES/MAIN COURSES

BEEF/BACON/ALMOND POTATO/ONION

Slow-cooked beef cheeks in red wine served with bacon, glazed baby onions, broccoli and almond potato cream. Served with red wine sauce

MI CE SU

NOK 355

BEEF/BACON/NIDELVEN BLÅ/BRIOCHE

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

EG MI MU SO SU WH RU

NOK 325

KINGFISH/BROCCOLINI/MUSHROOMS/BUTTER

Grilled Norwegian yellowtail tuna with fried broccolini, garlic-fried oyster mushrooms, pickled red onion and browned butter with soy. Potato tart

F MI SO SU

NOK 425

VENISON/CELERY/GOOSEBERRIES/SOUR CREAM

Pan-fried venison with roasted celeriac, fermented gooseberries, butter-glazed baby carrots, roasted potatoes, and red wine demi-glace, finished with sour cream and pickled green peppercorns.

MI CE SU

NOK 415

BISTRO

Nordic°

BEEF/BACON/CHEDDAR/BRIOCHE

Grilled Norwegian beef burger in brioche bread with cheddar, bacon, salad, tomato, pickled onion, pickles, BBQ-sauce.

Served with French fries with parmesan.

EG MI MU SO SU WH RU

NOK 325,-

CELERY/BARLEY/BLACK GARLIC/TOMATO

Baked and grilled celery root served with herb-cooked barley, vegan mayonnaise with black garlic, spinach, pickled red onion, roasted pumpkin seeds and sauce vierge with tomato

CE SU BA

NOK 285

SWEET DISHES/DESSERTS

CREAM/STRAWBERRY/VANILLA/VINEGAR

Classic panna cotta with balsamic-marinated strawberries and roasted white chocolate

MI SO SU

NOK 135

CHOCOLATE/PISTACHIO/CARAMEL/CREAM

Dark chocolate brownie with pistachio krokan, warm toffee with bourbon, pistachio ice cream and strawberries

EG PS MI SO WH

NOK 135

APPLE/VANILLA/BUTTER PASTRY/CRÈME FRAÎCHE

Apple tart with apple butter caramel, vanilla ice cream and whipped crème fraîche with vanilla

EG AL MI WH

NOK 135

SUITABLE FOR TWO

STRAWBERRY/CHOCOLATE/VANILLA/BANANA

Our version of banana split with stirred strawberries, homemade chocolate sauce, banana brûlée, chocolate, strawberry and vanilla ice cream with whipped vanilla cream

EG MI SO

NOK 185