

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

Scandic

BISTRO

Nordic°

SMALL DISHES / STARTERS

CELERIAC/TRUFFLE/RICE/PINE NUTS

Truffle risotto served in celeriac, with marinated celeriac, confit celeriac, baby salad leaves, fermented kohlrabi, toasted pine nuts and truffle mayonnaise.

CE SU

NOK 195

PORCINI MUSHROOMS/ CHANTERELLES/DUCK/THYME

Creamy mushroom soup with porcini mushrooms and chanterelles, served with Røros sour cream, confit duck leg, crispy chicken skin and thyme.

MI CE SU

NOK 205

PRAWNS/CRAYFISH/BRIOCHE/LØYROM

Our Toast Skagen with crayfish tails, prawns, crème fraîche, mayonnaise, pickled apples and dill, served with salad, pan-fried wild prawns and løyrom.

EG F MI SH WH RU

NOK 225

SCALLOPS/SALMON/HORSERADISH/CHIVES

Raw-marinated salmon and scallops with horseradish mayonnaise, chive oil, fermented kohlrabi, pickled mustard seeds and trout roe.

EG MO F MU

NOK 210

LARGE DISHES / MAIN COURSES

BEEF/BACON/MANDEL POTATO/ONION

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

MI CE SU

NOK 355

MONKFISH/GNOCCHI/BUTTER/APPLE CIDER

Pan-fried monkfish with herb and Parmesan gnocchi, spinach, broccolini and a chive beurre blanc.

F MU SU WH

NOK 405

MOOSE/CHANTERELLES/JUNIPER BERRIES/SOUR CREAM

Moose sirloin with butter-fried chanterelles, Brussels sprouts, fondant potatoes and a red wine and port demi-glace with juniper berries, finished with Røros sour cream.

MI CE SU

NOK 465

BISTRO

Nordic°

BEEF/BACON/BRIE/COFFEE

Grilled Norwegian beef burger in a brioche bun with lettuce, bacon jam, Brie, tomato, pickled cucumber and red onion. Served with fries.

EG MI CE MU SO SU WH RU

NOK 315

CAULIFLOWER/BARLEY/BLACK GARLIC/TOMATO

Baked and grilled cauliflower, served with herb-cooked barley, vegan black garlic mayonnaise, spinach, pickled red onion, toasted pumpkin seeds and tomato sauce.

SU BA

NOK 295

SWEET DISHES / DESSERTS

CHOCOLATE/CHERRY/COGNAC/CREAM

Dark chocolate cake with marinated cherries and cherry ice cream, served with warm cognac-marinated cherries.

EG MI SO WH

NOK 130

APPLE/VANILLA/BUTTER PASTRY/CRÈME FRAÎCHE

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

EG MI WH

NOK 135

BROWN CHEESE/EGG/PLUM/RASPBERRY

Crème brûlée with brown cheese, served with plum marmalade and raspberry sorbet.

EG MI SU

NOK 125

ICE CREAM & SORBET

ASK FOR OUR FLAVORS MI SO

Ice cream and sorbet may contain milk and/or soy. Please ask your server about allergens.

1 Scoop NOK 35

3 Scoops NOK 79