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 sirlion with butter-fried chanterelles, flower sprouts, fondant potatoes and a red wine and port demi-glace with juniper berries, finished with Røros sour cream

MI CE SU

NOK 465

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 SO SU WH RU

NOK 325

EG Egg MO Molluscs F Fish MI Milk CE Celery MU Mustard SH Shellfish SO Soy SU Sulfites WH Wheat RU Rye

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 SO SU WH RU
NOK 325

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

EG Egg MI Milk SO Soy SU Sulfites WH Wheat RU Rye BA Barley