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

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

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

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

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

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

BROWN CHEESE/EGG/PLUM/RASPBERRY
Crème brûlée with brown cheese, served with plum marmalade and raspberry sorbet.
EG MI SU
NOK 125

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

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 CE Celery MU Mustard SO Soy SU Sulfites WH Wheat RU Rye BA Barley