A TREAT. OR SOMETHING TO EAT?

Scandic

BISTRO
Nordic°

SMALL DISHES / STARTERS

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.

MO MI 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

LARGE DISHES / MAIN COURSES

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

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

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/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 MI SO
ASK FOR OUR FLAVORS
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 MO Molluscs F Fish MI Milk CE Celery MU Mustard SH Shellfish SO Soy SU Sulfites WH Wheat RU Rye BA Barley