

Fjös'n

Restaurant & Bar

MAIN COURSE

REVJEBEIN

Lightly cured and poached rib of lamb, buttered potatoes, lamb sausage, baked celleriac, beurre blanc with lamb jus.
(milk, mustard, cellery)
425,-

REINDEER FROM HJERTTIND

Tenderloin of reindeer, jerusalem artichoke pure, red wine sauce, fried parsnips, hazelnuts, glazed beets
(sulphite, mustard, milk)
445,-

LUTEFISK FROM LOFOTEN

Traditional Norwegian cod procceded in lye, pea pure, brown cheese, salted porkbelly, mustard sauce
(milk, mustard, fish, sulphite)
435,-

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STARTER

ARCTIC CHAR AND SOUR CREAM

Lightly baked arctic char, fennelcrudite, dill, apple,
sourcream sauce
(milk, fish)
185,-

CREAMY MUSHROOM SOUP

Lardon, fried jerusalem artichocke, withe truffle oil
(milk, sulphite)
165,-

DESERT

CHOCOLATE, HAZEL AND BLUEBERRIES

Chocolate cream, caramelised hazelnuts, soft hazelnut
cake, masserated blueberries, blueberry gel, liqoriche
meringue
(milk, gluten, nuts, egg)
185,-

APPLECAKE AND CARAMEL

Brown butter ice cream, fired pecans, salty caramell
sauce, brown butter "snow"
(milk, egg, gluten: wheat, nuts: pecan. May contain other
nuts)
175,-

NB: 3-course dinner
(combine your dish)
725,-