

Fjös'n

Restaurant & Bar

MAIN COURSE

SALMON, LEEKS AND SOUR CREAM

Cream of leeks, charred leeks, dill/sour cream sauce,
buttered potatoes
(milk, sulfite, fish)
285,-

KLIPPFISH FROM SENJA, TOMATO AND BACON

Sundried tomatoes, bacon, mashed potatoes, «bacalao»
sauce, grilled bell pepper, capers, broccoli
(milk, sulfite, fish)
325,-

SKREI COD, CAULIFLOWER AND SMOKED ROE

caramelized cauliflower pure, pickled fennel, petit pois,
fried sunchoke, beurre blanc, buttered potatoes
(milk, sulfite, fish)
305,-

CHICKEN, BARLEY AND MUSHROOMS

Barley risotto, fried portobello mushrooms, pickled
chantarelle, deep fried shallots, toasted almond, chicken
jus
(milk, gluten, sulfite, nuts)
265,-

REINDEER FROM HJERTTIND

Locally sourced reindeer round, sunchoke foam, salt
baked celeriac pure, kalettes, beet chips, lingonberry
cream, port sauce, buttered potatoes
(milk, sulfite, celery, mustard)
355,-

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KIDS MENU

SPAGETTI WITH RAGU AND PARMEGGIANO REGGIANO

(egg, gluten, milk, sulfite)
95,-

CHEESEBURGER

(milk, gluten, sulfite)
95,-

DESSERT

CHOCOLATE, HAZEL AND CARAMEL

soft hazelnut cake, salty caramel sauce, milk chocolate
mousse, baked white chocolate
(milk, gluten, nuts, egg)
155,-

APPLE, SOUR CREAM AND CRUMBLE

compote of apples, whipped "røros" sourcream chantilly,
oat crumble, beurre noisette
(milk, gluten, egg)
145,-

NORWEGIAN CHEESES, CHARCUTERIE AND PRESERVES

3 types of Norwegian cheeses, house made charcuterie,
spiced preserves, crispy bread
(milk, gluten, sulfite)
175,-

We are happy to accommodate allergies and dietary
restrictions