

MENY



RESTAURANT
TO RUNDE BORD

FORRETT/STARTER

CEVICHE 130

Kveite og laks • Fisk Sulfitt Soya
Ceviche with halibut and salmon • Fish Sulfite Soy

BRUSCHETTA 130

St. Kristinaskinke og asparges • Hvete Sulfitt
Bruschetta with local cured ham and asparagus • Wheat Sulfite

ØRRET 120

Krustade • Hvete Fisk Sulfitt
Croustade with trout • Wheat Fish Sulfite

SPRØSTEKT VAFFEL 135

Røkelakstartar, urteolje og rømme • Hvete Melk Egg Fisk Soya Sulfitt
Crispy waffle with smoked salmon tartar, herbal oil and sour cream • Wheat Milk Eggs Fish Soy Sulfite

HOVEDRETTER/MAIN COURSE

KVEITE 330

Potetstappe tilsmakt sennep, syltet purre, rødløskompott og reddik • Fisk Melk Sennep Sulfitt
Halibut with mashed potatoes with a taste of mustard, pickled leeks, red onion compote and radish
• Fish Milk Mustard Sulfite

SEIFILET 280

Løk, fennikel, kamskjell, potet, gulrot og smørsaus • Fisk Melk Skalldyr Sulfitt
Pollock with onion, fennel, scallops, potatoes, and butter sauce • Fish Milk Shellfish Sulfite

SPRØSTEKT ANDELÅR 295

Rødkålslaw, chilimayo, poteter, strimlet hjertesalat, teriyakisaus • Melk Sulfitt Soya
Crispy duck with coleslaw, chilimayo, potatoes, salad and teriyaki sauce • Milk Sulfite Soy

ØLBRAISERT SVINENAKKE 280

Ølsaus, grønnsaker fra sesong og gnocchi med gulrot • Hvete Egg Melk
Beer braised pork with beersauce, gnocchi with carrot • Wheat Eggs Milk

STORFE INDREFILET 335

Grillet paprika, fløtepoteter, sopp, stekt hjertesalat med kryddersmør • Melk
Beef tenderloin with roasted pepper, cream potatoes, fried romano salad with butter • Milk

KALV ENTRECÔTE 330

Polenta, asparges, reddik, portvinssaus • Selleri
Veal entrecôte with polenta, asparagus, radish and port wine sauce • Celery

DAGENS HUSMANN 220

Spør din servitør. Ask your waiter for today's special

DESSERT/DESSERT

SJOKOLADEMOUSSE 125

Rabarbrasorbet • Egg Melk Sulfitt Spor av nøtter og soya
Chocolate mousse with rhubarb sorbet • Egg Milk Sulfite Traces of nuts and soy

TINDVEDTERTE 130

Sjokoladekrem • Melk Egg Spor av nøtter og soya
Sea buckthorn tart with chocolate cream • Milk Eggs Traces of nuts and soy

PANNA COTTA 125

Tilsmakt pasjonsfrukt, servert med crumble og bringebærgele • Melk Hvete Sulfitt
Panna cotta with taste of passion fruit served with crumble and raspberry gel • Milk Wheat Sulfite

CENTRALS HJEMMELAGDE IS OG SORBET 125

• Egg Melk Sulfitt
Our homemade ice cream and sorbet • Egg Milk Sulfite

Kjøkkensjefens
anbefaling:
Sprøstekt andelår
og Centrals
hjemmelagde is
og sorbet



Bordbestilling/Reservations +47 62 40 10 00

Lunsj/lunch mandag–fredag/Monday–Friday 11–16. Lørdag/Saturday 12–15
À la carte mandag–lørdag/Monday–Saturday 16–22. Søndag/Sunday 15–20.30
All prices in NOK

Scandic
CENTRAL ELVERUM