

MENU

STARTERS

Mozzarella G

Buffalo mozzarella, tomato salad and basil

11,20

Blue cheese escargots L

Escargot baked in cream seasoned with Aura blue cheese, served with rustic bread

13,40

Cold smoked Reindeer L

Cold smoked reindeer, warm potato flat bread, pickles, lingonberry and thyme flavoured crème fraiche

13,40

Tomato & goat cheese soup L, G

Tomato soup, basil and roasted goat cheese

11,20

Crayfish Soup L, G

Creamy crab soup and shrimp

11,80

MAIN COURSES

Bistro Burger L

200 g patty, cheddar, caramelized onion, pickled cucumber and french fries

24,50

Beyond Burger M/DF, V

Beyond patty, cheddar cheese, tomato, pickles, aioli, caramelized onion and french fries

22,20

Add

Extra burger patty 200 g / 6,00

Bacon / 1,50

Blue Cheese / 1,50

Mayonnaise

Aioli or chili mayonnaise

1,50

Rainbow Trout Soup L

Rainbow trout, potato and dill in a creamy fish stock and toasted rye bread

19,80

Smoked salmon Salad G, M/DF

Warm-smoked salmon, potato, beans, onion, egg and Dijon sauce

24,80

Caesar L

Romaine salad, baked croutons, parmesan flakes and Caesar dressing with grilled chicken or hand-peeled shrimp of your choice

22,50

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Ravioli L

Mushroom ravioli, ceps and crispy sage in a butter sauce

24,80

Vendace L

Fried vendace, lemon, dill butter and mashed potatoes

22,00

Chicken L, G

Crispy chicken glazed with chili sauce, garlic yoghurt, french fries and vegetable salad

26,60

Pepper Pork L, G

Braised pork neck, creamy pepper sauce à la Bistro, pickled cucumber and mashed potatoes

21,80

Garlic steak L, G

Grilled beef sirloin steak, garlic butter and creamy garlic potatoes

36,50

DESSERTS

Chocolate brownie L

Warm chocolate brownie, Kahlua syrup and Bourbon vanilla ice cream

12,00

Crème brûlée L, G

Classic crème brûlée

11,80

Ice cream L, G

Scoop of ice cream, ask the waiters more information

5,00

Add

Caramel Sauce
Chocolate Sauce

0,90