

304



WILD BURGERS

Our burgers are served medium (pink) unless otherwise requested.

MOOSE BURGER 304

160g moose burger with grilled mushrooms, lingonberry mayo, onion jam, and arugula. A forest feast in every bite. (wh/mi/eg)

ARCTIC MOOSE BURGER 304

160g moose burger with brown cheese, cloudberry dressing, and arugula. A bold bite from the far North. (wh/mi/eg)

TIPSY MOOSE BURGER 304

160g moose burger with crispy bacon, Jarlsberg cheese, aquavit mayo and arugula. Smooth, boozy, and a little wild. (wh/ml/eg)

ANGRY MOOSE BURGER 304

160g moose burger with cheddar cheese, house-made green chili sauce, jalapeño, red onions and arugula. *Spicy & full of attitude*. (wh/mi/eg)

WILD BOAR BURGER

160g wild boar burger with Jarlsberg cheese, onion jam, tarragon-Dijon mayo, crispy fried onions and arugula. *Anything but boaring*. (wh/mi/eg/mu)

VENISON BURGER 304

160g venison burger with Jarlsberg cheese, rosemary mayo, caramelized apples and arugula. Where the forest meets forbidden fruit. (wh/mi/eg)

BLUE BAMBI BURGER 304

160g venison burger with blue cheese, aioli, blueberry sauce and arugula. Sorry, Bambi - we got hungry. (wh/mi/eg)

CHEESE BURGER 284

160g beef burger with Norwegian Jarlsberg cheese, homemade dressing, onion jam, pickles and arugula. Domesticated - but dangerously delicious. (wh/mi/eg)

VEGETARIAN BURGER 278

Plant-based burger with caramelized apples, rosemary mayo, red onions and arugula. The only one that didn't have a pulse. (wh/ml/eg/so)

BURGER EXTRAS

Rosemary fries	+6	Jarlsberg cheese (mi/lactose-free)	+15
Parmesan fries (me)	+10	Cheddar cheese (mi)	+15
		Brown cheese (mi)	+15
<u>DIP</u>		Bacon	+30
Aioli (eg)	29	Double patty	+75
Rosemary mayo (eg)	29		
Spicy chili sauce (eg)	29	Grilled mushroom	+15
Chili mayo (eg)	29	Balsamic onion jam	+15
Tarragon-Dijon mayo(eg/mu	29	Gluten-free bun (ses)	+20
BBQ sauce (ce)	29	Make it spicy	+10

MAIN DISHES

REINDEER STEW

399

Tender reindeer, slow-cooked with mushrooms and carrots in a rich, creamy sauce, served with mashed potatoes and lingonberries. (mi) Giuten-free

NORWEGIAN CHRISTMAS PLATTER

559

Traditional Christmas dish with pork belly, sausage, pork patty, aromatic red cabbage, small potatoes, traditional sauce, baked apples and prunes, lingonberries. (mi) Gluten-free

GRILLED REINDEER

599

Cloudberry-glazed reindeer steak, thyme-roasted potatoes, oven-baked vegetables, carrot purée, apple chutney, herb crumble, red wine and bone marrow sauce and lingonberries. (mi/su) Gluten-free

GRILLED MOOSE TENDERLOIN

579

Grilled moose tenderloin served with thyme-roasted potatoes, oven-baked vegetables, beetroot purée, apple chutney, herb crumble, game sauce with pink peppercorns and lingonberries. (mi/su) Gluten-free

KANGAROO STEAK

499

Kangaroo steak served with rocket mashed potatoes, roasted vegetables, pink peppercorn sauce and lingonberries. (mi) Gluten-free

ARCTIC JOURNEY - a tribute to Arctic cuisine

599

Grilled steaks of reindeer, moose, and minke whale served with carrot purée, thyme-roasted potatoes, oven-baked vegetables, sweet potato chips with brown cheese, red wine and bone marrow sauce, cloudberries and lingonberries. (mi/su) Gluten-free

STARTERS

WILD GAME SALAMI PLATTER

199

A selection of moose, reindeer and whale salami, cured lamb, crispy flat bread, aquavit jelly and lingonberries. (wh)

MOOSE CARPACCIO

199

Thinly sliced moose sirloin topped with arugula, sun-dried tomatoes, balsamic glaze and aioli. (eg/su/wh)

DESSERT a perfect way to end your meal

HELT VILT CHOCOLATE CAKE

159

Rich homemade chocolate cake with orange, raspberry coulis. (wh/mi/eg)

APPLE PIE BITES

159

Crispy apple pie bites served with vanilla ice cream, and caramel sauce. (wh/mi/eg)

CHRISTMAS RICE PUDDING

159

Homemade rice pudding, served with raspberry sauce and caramelized almonds. A delicious and traditional Norwegian Christmas dessert. (ml/al) Gluten-free

Helt Vilt is a restaurant for dine-in guests only. If you would like to share just one dish, we can serve it as take-out to the common area.