



SET MENU / April, May 2025

for groups of 8 or more

The entire group must choose the same menu. The menus can be adapted to accommodate allergies.
We offer vegetarian options upon request.

Starters

Juniper-smoked trout

Served with creamy dill potatoes, rye bread, mustard sauce, and dill.

Allergens: wheat, mustard, fish, milk

Moose Carpaccio

Thinly sliced moose sirloin, topped with arugula, sun-dried tomatoes, balsamic reduction and aioli.

Allergens: wheat, egg

Main Course

A, Wild Game Stew à la Helt Vilt

Tender reindeer, moose, and venison slow-cooked with mushrooms and carrots in a rich, creamy sauce.

Served with mashed potatoes and lingonberries.

Allergens: milk

B, Venison Tenderloin

Served with truffle mashed potatoes, roasted vegetables, pink peppercorn sauce and lingonberries.

Allergens: milk

C, Helt Vilt Tapas Platter

Small portion of wild game stew with reindeer, moose, and venison, served with mashed potatoes and lingonberries.

BBBQ meatballs with aioli. Spring rolls filled with moose and vegetables, served with sweet chili sauce.

Lamb kebab with yogurt dressing.

Allergens: milk, fish, soy, egg, wheat

D, Moose Steak Frites

Moose sirloin steak served with fries, béarnaise sauce, and garlic herb butter.

Allergens: milk, egg

E, Helt Vilt Burger

Free choice of any of our burgers, served with fries and aioli.

Choose between moose, venison, wild boar, beef or vegetarian.

Allergens: wheat, milk, egg

Dessert

Chocolate Brownie

Warm chocolate brownie served with vanilla ice cream and raspberry sauce.

Allergens: wheat, milk, egg

Price per person:

2-course menu with main dish A: kr 524 / with main dish B, C: kr 614 / with main dish D: kr 724 / with main dish E: kr 480

3-course menu with main dish A: kr 699 / with main dish B, C: kr 799 / with main dish D: kr 899 / with main dish E: kr 660