



CHRISTMAS MENU

for groups of 8 or more

Menus can be customized to accommodate allergies.
Vegetarian and halal options are available upon request.

Starters

Juniper-smoked trout

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

Allergens: wheat, mustard, fish

Christmas Pâté

Christmas-spiced beef pâté, served with rye bread, marinated onions, and salad.

Allergens: wheat, mustard

Main Course

A. Traditional Christmas Plate

A plate with traditional Christmas flavours. Pork ribs, meatball, pork sausage, red cabbage, small potatoes, apple, lingonberries, Christmas sauce.

Allergens: milk

B. Venison Tenderloin

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

Allergens: milk

C. Boeuf Bourguignon à la Helt Vilt

Tender moose, venison, and reindeer, slow-braised in red wine with onions, mushrooms, and aromatic herbs. Served with potatoes.

Allergens: milk

Dessert

Rice Cream

Rice cream with raspberry sauce.

A delicious and traditional Christmas dessert.

Allergens: milk

Warm Apple Cake

Warm, homemade apple cake served with rich vanilla custard.

A delightful finish to your meal.

Allergens: wheat, milk, egg

Price per person:

2 courses kr 629

3 courses kr 759

Wine Pairing 1

For those who want good wine paired with the food

3 glasses / kr 399

Welcome Prosecco kr 129

Wine Pairing 2

For those who want more complex wines tailored to the menu

3 glasses / kr 479

Welcome Prosecco kr 129

Alcohol-Free Pairing

3 glasses / kr 275

Welcome Sparkling Tea kr 129