



WILD BURGERS

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

MOOSE BURGER 229

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

ARCTIC MOOSE BURGER 235

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

TIPSY MOOSE BURGER 235

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

ANGRY MOOSE BURGER 229

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

WILD BOAR BURGER 229

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 229

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

BLUE BAMBI BURGER 229

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

CHEESE BURGER 215

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

VEGETARIAN BURGER 209

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

BURGER EXTRAS

Fries	69	Jarlsberg cheese (mi/lactose-free)	+15
Rosemary fries	75	Cheddar cheese (mi)	+15
Parmesan fries (me)	79	Brown cheese (mi)	+15

DIP

Aioli (eg)	29	Bacon	+30
Rosemary mayo (eg)	29	Double patty	+75
Spicy chili sauce (eg)	29	Grilled mushroom	+15
Chili mayo (eg)	29	Balsamic onion jam	+15
Tarragon-Dijon mayo (eg)	29	Gluten-free bun (ses)	+20
BBQ sauce (ce)	29	Make it spicy	+10

MAIN DISHES

WILDERNESS STEW 399

Tender moose, slow-cooked with mushrooms and carrots in a rich, creamy sauce. Served with mashed potatoes and lingonberries. (mi) Gluten-free

TRADITIONAL LAMB & CABBAGE «FÅRIKÅL» 359

Pieces of lamb on the bone slow-cooked with cabbage and whole black peppercorns. Served with boiled almond potatoes. Norway's national dish. Gluten-free

GRILLED REINDEER 579

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

MOOSE STEAK FRITES 579

Moose sirloin steak served with fries, pink peppercorn sauce, and garlic herb butter. (mi) Gluten-free

KANGAROO STEAK 489

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 sauce, cloudberry, and lingonberries. (mi/su) Gluten-free

HELT VILT TAPAS PLATTER 479

Grilled venison steak bites, roasted vegetables, pink peppercorn sauce, carrot cream. Small portion of reindeer stew. Spring rolls filled with vegetables, moose and wild boar, sweet chili sauce. Lamb kebab, yoghurt dressing. (mi/fi/so/wh)

Recommended with our handcrafted Kinn beer tasting flight.

STARTERS

WILD GAME SALAMI PLATTER 199

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

MOOSE CARPACCIO 199

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

DESSERT a perfect way to end your meal

HELT VILT CHOCOLATE CAKE 145

Rich and moist homemade chocolate cake, raspberry coulis. (wh/mi/eg)

APPLE PIE BITES 135

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

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.

Allergens: WH (wheat), MI (milk), EG (egg), MU (mustard), CE (celery), FI (fish), SES (sesame), SU (sulfite)