



SET 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

Wild Game Sausage Platter

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

Allergens: wheat

Main Course

A, 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

C, Reindeer Stew

Tender reindeer with mushrooms and carrots in a rich, creamy sauce with brown cheese, served with mashed potatoes and
lingonberries. Gluten-free

Allergens: milk

D, Helt Vilt Burger

Valgfri burger, pommes frites, aioli.

Allergens: wheat, milk, egg

Dessert

Chocolate Brownies

Warm chocolate brownies with vanilla ice cream and raspberry coulis.

Allergens: wheat, milk, egg

Price per person:

A, B: 2 courses: kr 585 / 3 courses: kr 765

C: 2 courses: kr 495 / 3 courses: kr 670

D: 2 courses: kr 450 / 3 courses: kr 630

Wine Pairing 1

For deg som ønsker
god vin matchet til maten

3 glasses / kr 385

Welcome Drink / Prosecco kr 129

Wine Pairing 2

For deg som ønsker
mer komplekse viner tilpasset din meny

3 glasses / kr 449

Welcome Drink / Prosecco kr 129

Alcohol-Free Pairing

3 glasses / kr 275

Welcome Drink / Sparkling Tea kr