



Evening menu/closed party menu

We use as far as we can organic and local products, and we strive to supplying a good homemade meal. We have put together some menus that fit well together. You can freely choose from the menus.

Menu 1

Cured ham from Annies sausage factory, served with cheese from Avdem, salad and rams dressing

Smoked mountain trout served with sour cream from Avdem and roe

Long baked sirloin of elk with a sauce flavoured with herbs and fruits from the forest

Local cheeses with bakes pear and aquavit roasted nuts in honey

White chocolate mousse served with raspberries from Moe farm in Øyer

Menu 2

Roasted duck with artichoke cream and plum sauce

Whitefish roll served with fennel crudités and chervil

Long baked confit pork neck served with seasonal vegetables and potatoes from Jevne

Local cheeses with bakes pear and aquavit roasted nuts in honey

Chocolate fondant with raspberries from Moe farm in Øyer and a vanilla curd

Menu 3

Salad with smoked elk served with lingonberries cream

Inland char served with beets and sour cream from Røros

Lamb composition with seasonal vegetables and sauce flavoured with herbs from the garden

Local cheeses with bakes pear and aquavit roasted nuts in honey

Baked pear in blackcurrant served with a spiced cream

3 Course menu 520,- 4 Course menu 620,- 5 Course menu 720,-

Taste menu

Bjørn Hettervik assembles a dining experience with seasonal ingredients
A minimum of 20 flavours **895,-**