

Julemeny

BRASSERIET

Rakfisk (fermentert ørret) Serveres med rødløk, rødbeter, purre, Rørosrømme, og lefser (hvete, melk, fisk) Fermented trout with red onion, beets, leek, Røros sour cream and lefse (wheat, milk, fish)	225,-
Gravet laks Serveres med dillstuede poteter og dansk rugbrød (hvete, melk, fisk, sennep) Cured salmon with dill-stewed potatoes and Danish rye bread (wheat, milk, fish, mustard)	225,-
Juletallerken Sprøstekt ribbe, sossiser, medisterkaker, vår egen surkål & rødkål, mandelpotet, rørte tyttebær og sjysaus (hvete, melk) Crispy pork belly, sausages, meatballs, our own sauerkraut and red cabbage, almond potatoes, lingonberry jam and gravy (wheat, milk)	495,-
Lutefisk Serveres med ertestuing, sprø baconbiter, mandelpotet og smør (melk, fisk) Lutefish with pea stew, crispy bacon bits, almond potatoes and butter (milk, fish)	595,-
Helstekt kalkun Servert i skiver, med mandelpotet, epler, rosenkål og fløtesaus (hvete, melk) Roasted turkey in slices, with almond potatoes, apples, Brussels sprouts and cream sauce (wheat, milk)	495,-
Pinnekjøtt Serveres med kålrotstappe, mandelpotet, sjy, rørte tyttebær og sennep (melk, sennep) Cures lamb ribs with mashed rutabaga, almond potatoes, gravy, lingonberry jam and mustard (milk, mustard)	595,-
Multekrem Serveres med krumkake (hvete, melk) Cloudberry cream with krumkake (wheat, milk)	125,-
Trollkrem Med pepperkake crunch (hvete, melk) Cream with gingerbread crunch (wheat, milk)	125,-