

## LUNCH 12 - 16

**Caesar salad** | kr 229,-  
Served with 230 g chicken, salad, parmeeggiano, dressing and crutons.  
*A: Gluten, Milk, Eggs, Fish, Mustard*

**Sushi Bowl** | kr 229,-  
Spicy salmon with avocado, sushi rice, wakame, pickled ginger, cucumber, radish, mango, edamame, wasabi mayo, sesame seeds and coriander.  
*A: Soy, Sesam, Eggs, Mustard, Fish*

**Moules frites** | kr 229,-  
650g mussels steamed in white wine and cream, served with fries and aioli.  
*A: Molluscs, Milk, Eggs, Mustard, Sulfite*

**Broch`s burger** | kr 239,-  
Black Angus beef burger in pretzel style bun, served with cheddar, salad, tomato, chili mayo, potato chips, fries and aioli.  
*A: Wheat, Milk, Eggs, Sulfite, Mustard*

**Veggie burger** | kr 239,-  
Soy- and bean based burger in pretzel style bun, served with cheddar, salad, tomato, chili mayo, potato chips, fries and aioli.  
*A:Wheat, Milk, Eggs, Soy, Mustard*

## PIZZA 12 - 18

**Parma** | kr 220,-  
With tomato sauce, parma ham, rocket salad and parmeeggiano.  
*A: Wheat, Milk*

**Slegge (Sledgehammer)** | kr 220,-  
With tomato sauce, spicy "Slegge" pepperoni from Ask Gård, fefferoni, red onions, chili mayo and rocket salad.  
*A: Wheat, Milk, Eggs, Mustard*

**Chevre** | kr 225,-  
With white sauce, chevre, portobello mushrooms, roasted almonds, mountain honey and chives.  
*A: Wheat, Milk, Almonds*

## CHILDREN

**Burger / sausage w. fries** | kr 99,-  
*A: Wheat (gluten)*

**Chicken w. mashed potatoes** | kr 99,-  
*A: Milk*

**Pizza w. cheese** (ham +15,-) | kr 99,-  
*A: Wheat, Milk*

*All dishes are served with cherry tomatoes, cucumber and carrot sticks. Ice lolly for dessert!*

## BEVERAGES

**Mineral water / Soda** | kr 45,-  
**Peroni, bottle 0,33** | kr 96,-  
**Peroni, tap 0,4** | kr 98,-  
**Coffee, Tea, Chocolate** | kr 45,-

**RED WINE** | G / B  
Fattoria Sardi Rosso 120,- / 630,-  
Castillo Tempranillo 115,- / 575,-  
Le Pigeonnier 125,- / 650,-

**WHITE WINE** | G / B  
Louis Moreau Chablis 125,- / 650,-  
Castillo Sauvignon Blanc 115,- / 575,-  
Messmer Riesling Trocken 120,- / 600,-

**For the complete drink menu, wine list or suggestions - please ask the waiters**

**BREAD & AIOLI** kr 49,-

**Book a table and find information at**  
[www.skarsnutenhotel.no](http://www.skarsnutenhotel.no)

  
**SKARSNUTEN**  
HEMSDAL

## STARTERS

### **Shellfish soup** | kr 175,-

Tomato shellfish soup with shrimps, mussels, salmon and halibut.

*A: Molluscs, Shellfish, Fish, Milk, Sulfite*

### **Tartar** | kr 185,-

Beef tartar served with pickled star onion, Jerusalem artichoke, sesame oil, horseradish and cream cheese with herbal oil.

*A: Milk, Eggs, Sesame*

### **Whale Carpaccio** | kr 185,-

Whale carpaccio with ponzu served with wasabi mayo, wakame, ginger, chili, coriander, sesame seeds and fried king oyster mushrooms

*A: Eggs, Mustard, Soy, Citrus*

### **King Oyster Carpaccio** | kr 155,-

King oyster mushrooms with ponzu served with wasabi mayo, wakame, ginger, chili, coriander, sesame seeds and fried king oyster mushrooms.

*A: Eggs, Mustard, Soy, Citrus*

## *Evening menu*

# 18 - 22

## MAIN COURSES

### **Halibut** | kr 365,-

Sterling white halibut from Hjelmeland served with potato puré, scorzonera, spinach, chorizo and white wine foam.

*A: Fish, Milk, Sulfite*

### **Tenderloin** | kr 365,-

Beef tenderloin served with oven-baked potatoes, broccolini, king oyster mushrooms, Jerusalem artichoke chips and Skarsnuten bearnaise sauce.

*A: Eggs, Milk*

### **Oven-baked celery** | kr 275,-

Smoke glazed celery served with oven-baked potatoes, broccolino, kong oyster mushrooms, Jerusalem artichoke chips and Skarsnuten bearnaise sauce.

*A: Eggs, Milk, Celery*

### **Reindeer shank** | kr 345,-

Braised reindeer shank served with potato puré, mushrooms, onions, bacon and game-infused red wine sauce.

*A: Milk, Celery, Sulfite*

### **Moules frites** | kr 229,-

650g mussels steamed in white wine and cream, served with fries and aioli.

*A: Molluscs, Milk, Eggs, Mustard, Sulfite*

### **Broch`'s burger** | kr 239,-

Black Angus beef burger in pretzel style bun, served with cheddar, salad, tomato, chili mayo, potato chips, fries and aioli.

*A: Wheat, Milk, Eggs, Sulfite, Mustard*

### **Veggie burger** | kr 239,-

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*A: Wheat, Milk, Eggs, Soy, Mustard*

## DESSERT

### **Lemon** | kr: 115,-

Skarsnuten lemon of yuzu mousse and lemon gel with cuban mint.

*A: Traces of nuts, Milk, Eggs*

### **Hazelnut confect cake** | kr 125,-

served with caramelized popcorn, popcorn ice cream and chocolate chantilly.

*A: Hazelnut, Milk, Wheat, Almond*

### **Cheesecake** | kr 115,-

Baked cheesecake served with "Røros" sour cream and fresh berries.

*A: Milk, Wheat, Eggs*