



3-COURSE MENU NOK 650 ○

5-COURSE MENU NOK 790

Welcome to Restaurant Miru at Skarsnuten. Here, you'll experience traditional Japanese flavors with a modern Nordic twist. "Miru" means "to see" in Japanese, and you can enjoy simple yet refined dishes while admiring the stunning Hemsedal mountains. The menu prices vary based on the exclusivity of the ingredients and the number of courses. Please inform us of any allergies.

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MIRU

- KALIX LÖJROM WITH YUZU CRÈME – & – HALIBUT TARTARE WITH CRISPY GARLIC  
Crispy rice crackers topped with Kalix löjrom and yuzu crème fraiche.  
- &- Fresh halibut, yuzu ponzu, and fried garlic.  
*ALLERGIES: FISH, MILK, SOY, SESAME*

- MISO COD NO UME SAIKYO YAKI  
Arctic cod marinated in plum miso and baked.  
*ALLERGIES: SOY, SESAME*

WHALE TATAKI WITH GINGER SAUCE  
Lightly seared whale with miso and ginger  
*ALLERGIES: SOY, SESAME*

MISO-MARINATED LAMB TENDERLOIN SKEWERS  
Grilled lamb with red miso, mirin, and ginger  
*ALLERGIES: SOY, SESAME*

- MATCHA ICE CREAM  
Japanese green tea ice cream  
*ALLERGIES: MILK*