

Skigaarden

Storstugu a la carte

Starters

ELK CARPACCIO 185,-

Locally produced cured elk in thin slices, served with horseraddish cream, parmesan and pinenuts.
Topped with rucola and extra virgin oil.

Allergies: wheat, pine nuts

ITALIAN & NORWEGIAN SHARINGPLATTER 370 kr/2 pers as an entrée

This platter contains cheeses and cured meat from both Italy and Hemsedal. San Daniele cured ham, salami Piccante ventricina, gravet elk, Gorgonzola, parmesan og 2 locally made cheeses from Himmelspannet. Served with marinated olives, marinated small onions in balsamico, foccacia, biscuits and homemade jam.

Allergies: milk, egg, wheat, sulphite

HOMEMADE ITALIAN RAVIOLI 180,-

Stuffed with duck, served with creamy mushroomsauce with a hint of Sicilian orange

Allergies: milk, egg, wheat, celery

FOREST RISOTTO 165,-

Classical Italian risotto, made with white wine and parmesan. Flavoured with mixed mushrooms and black truffle from Piemonte. A sprinkling of puffed buckwheat and parsley on top

Allergies: milk, sulphites

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Main courses

HOMEMADE BLACK TAGLIATELLE 245,-

with red peppers pestosauce, and scampi sautéed in soya

Allergies: wheat, shellfish, milk

LAMB FILLET 325,-

Slow cooked local lamb fillet with carrot puré, sautéed mushrooms and redwinesauce. Served with baked potatoes.

Allergies: milk, sulphites,

COD 315,-

Codfillets baked in the oven, served on a celery puré, sautéed`green grapes and celery, capersbutter and salted walnuts. Served with baked potatoes

Allergies: fish, milk, walnuts

OSSOBUCHI 298,-

A traditional Italian dish. Vealshank slices slow cooked in a white wine and finely grated veggiesauce. Served with mashed potatoes

Allergies: celery, milk, wheat

CHICKEN ROLLÈ 265,-

Chicken filled with Skigaarden ´s own pesto and taleggio from Italy. Served with a veggie tagliatelle of carrots, squash and parsnip. Pickled onions, a lightly creamed whitewinesauce and baked potatoes.

Allergies: milk, sulphites , walnuts

BLACK IS BACK BURGER PLATE 245,-

Our own baked burgerbread made with black vegetable coal, homemade meat, provolone cheese, caramellised onion,grilled mushroom, trufflemayo and salad. Served with ovenbaked potatoes.

Allergies: milk, egg, wheat

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Desserts

AMARENGS 160,-

Semifreddo made with bourbon vanilla, served with Italian dark cherries, amaretto biscuits and marengs.

Allergies: milk, egg, wheat

BROWNCHEESE PANNACOTTA 165,-

Served with redcurrant gelé and crumble.

Allergies: milk, wheat

TIRAMISU 175,-

A classic Italian dessert, savoiardi biscuits dipped in espresso, topped with a thick layer of mascarpone cream.

Allergies: egg, wheat, milk

A TASTE OF CLODBERRIES 175,-

Our take on a traditional Norwegian dessert, a sweet biscuit, cloudberrries and a mascarponecream.

Allergies: milk, egg, wheat,

SKIGAARDEN'S SMALL GUESTS MENU

Tagliatelle with Bolognese sauce 100,-

Allergies: wheat, egg, celery

Burger served with baked potatoes 110,-

Allergies: wheat, milk, egg

Chicken filled with ham and cheese, served with baked potatoes and creamy sauce 130,-

Allergies: milk