

STARTERS - DINNER

In Storstugu the food is inspired of Norwegian mountains and inland nature. Feel free to eat your way through several of our starters, with can also be shared. All the mains comes from the grill. Choose between smaller cuts that are suitable for one person, or go for one of the bigger, matured cuts that can be shared of several people. These are best enjoyed with additional sides.

LARGE PORTIONS OF HOUSE FLATBREAD WITH WHITE PERCH ROE, SOUR CREAM, AND SHALLOTS

Nok 125

Contains: wheat, milk, fish

THIN SLICES OF GRILLED REINDEER WITH MOUNTAIN BERRIES

Nok 195

Served with chanterelle mayonnaise and crispy rye.

Contains: egg, rye

SNACK BOARD "PIEMONTE"

Nok 165

A selection of ham, salami, and cheese from Piemonte, served with bread, pickled tomatoes, and honey

Contains: milk, egg, wheat

LIGHTLY GRILLED MOUNTAIN TROUT

Nok 195

Served with apple, horseradish, chive oil, and trout roe

Contains: fish, milk

TARTARE OF BEEF TENDERLOIN

Nok 195

Served with mayonnaise, potato chips, horseradish and finely chopped chives.

Contains: eggs

MAIN COURSES

OFF THE GRILL

We work with many different cuts and we update the menu very often. Therefore, some cuts may be sold out during the evenings.

Choose your main ingredient. The dish is served with the following sides: today's puree of root vegetables, deep-fried baby potatoes, "umami sauce," and house béarnaise.

MEAT

Aged entrecote 180g.	Nok 450
Aged entrecote 300g.	Nok 565
Aged tenderloin 180g.	Nok 475
Reindeer thigh steak 180g.	Nok 545

TODAYS FISH – *ask your waiter*

TODAYS VEGETARIAN – *ask your waiter*

LARGE CUTS OF MEAT (for sharing)

Beef, aged for 54 days

Beef T-bone 1000g.	Nok 2150
Porterhouse 1000g.	Nok 2250
Cotes de boeuf 1000g.	Nok 2350

A large meat cut can serve 2 hungry farmers or up to 6 slightly hungry city folk. Our largest cuts are prepared with love and require at least 45 minutes of preparation time. Ideally, please order 1 day in advance, or take your time enjoying our appetizers.

These are always served with the following sides: Green salad with flowers, creamy corn, butter-fried chanterelles, béarnaise sauce, and deep-fried baby potatoes.

DESSERTS

CLouDBERRIES FROM HOLDESKARET AND LINGONBERRY-VANILLA SORBET

Nok 165

Served with soft meringue, crispy hazelnuts, and thyme sugar.

Contains: egg, hazelnuts

CREME BRULEE "TREAK" WITH RASPBERRY SORBET

Nok 165

Contains: egg, milk

TEMPERED MOUNTAIN FARM CHEESE FROM RUESLÅTTEN DAIRY

Nok 165

Served with local honey, salted celery and fruitbread

Contains: milk, wheat

SOUR CREAM AND WHITE CHOCOLATE CREAM

Nok 165

With blueberry sauce, crispy oats, and hazelnuts. Served with chocolate ice cream.

Contains: milk, egg, wheat, hazelnuts