



MAIN

UNTIL 21:00

MEAT DISHES

DEER STEAK | 1 / 2

Deer steak 150gr / fresh vegetables / redwine sauce / jam of cranberries

NOK: 320,-

REINDEER ROULADE | 1 / 2

Roulade / fresh vegetables / redwine sauce / jam of cranberries

NOK: 295,-

LEG OF LAMB | 1 / 2

Homemade slow cooked lamb leg / fresh vegetables / redwine sauce / jam of cranberries

NOK: 390,-

SPARERIBS | 1 / 2 / 9 / 13

Marinated pork ribs / BBQ sauce / salad / fries

NOK: 275,-

HALF CHICKEN | 1 / 13

1/2 chicken / salad / fries

NOK: 295,-

BIFFSNADDER | 1 / 8 / 13

Typical Norwegian baked cutted beef in onion and paprika / salad / fries / bearnaise sauce

NOK: 290,-

SCHNITZEL | 1 / 2 / 13

Pork schnitzel / salad / fries / lemon

NOK: 265,-

POLLFOSS BURGER | 1 / 2 / 4 11 / 13

Beef burger / salad / egg / pickled red onion / pickles / cheese / BBQ sauce / fries

NOK: 255,-

MOOSE BURGER | 1 / 2 / 4 / 11 / 13

Local moose meat / salad / pickles / cheese / fries

NOK: 265,-

****dishes contains allergens****

ALLERGENER

- | | |
|----------------|-------------|
| 1. LACTOSE | 8. CELERY |
| 2. GLUTEN | 9. SOY |
| 3. PEANUTS | 10. LUPINS |
| 4. SESAME | 11. EGG |
| 5. MOLLUSCS | 12. NUTS |
| 6. FISH | 13. MUSTARD |
| 7. CRUSTACEANS | 14. SULFITT |



Pollfoss Hotell

FISH DISHES

BAKED COD | 1 / 2 / 6 / 13

Breaded cod / salad / fries / Hollandaise sauce

NOK: 250,-

SALMON | 1 / 2 / 6

Salmon / vegetables / Hollandaise sauce

NOK: 290,-

SEA TROUT | 1 / 2 / 6 / 13

Sea filet / vegetables / mustard sauce

NOK: 285,-

DESSERT

CREME BRULEE | 1 / 11

vanilla cream and crunchy topping

NOK: 85,-

CHOCOLATE FONDANT | 1 / 2 / 9 11

Chocolate fondant / vanilla ice cream

NOK: 95,-

WARM APPLEPIE | 1 / 2 / 11

Apple pie / vanilla ice cream / cinnamon

NOK: 90,-

*****dishes contain allergens*****

ALLERGENS

- | | |
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STARTERS

GOOD TO START WITH

CARPACCIO 1 / 2 / 11

Thinly sliced beef fillet / arugula / truffle mayonnaise /
parmesan

NOK: 150,-

BREAD PLATTER 1 / 2 / 11

Fresh bread with different dips / butter

2 persons - NOK: 95,-

4 persons - NOK: 190,-

SOUP OF THE MONTH

Special selected soup from the chef
Ask our staff for the soup of the month and allergens

NOK: 95,-

ALLERGENS

- | | |
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DRINKS

SODA

Pepsi, Pepsi Max, Solo, 7Up, Tonic, Oskar Sylte
Bottle 33 ml: NOK 50,-

BEER

Draft beer - Carlsberg | 2
250 ml: NOK 65,-
500 ml: NOK 105,-
Local beer - Lomb | 2
Bottle 500 ml: NOK 115,-
Erdinger weisbeer 0.0% | 2
Bottle 33 ml: NOK 65,-

WHITE WINE

FOUCHER - CHARDONNAY
FROM *FRANCE* | 14

Young and fruity with medium body, characterized by citrus, apple, and herbal notes, a touch of minerals.

Glass: NOK 95,-
Bottle: NOK 499,-

MARLBOROUGH - SAUVIGNON
BLANC FROM NEW ZEALAND | 14

Young, tangy, and lemon-infused, with hints of nettle and herbs.

Glass: NOK 105,-
Bottle: NOK 550,-

ASK THE STAFF ABOUT
OUR LIQUEURS

ROSE WINE

DOMAINE MONTROSE - ROSE 2022
FROM *FRANCE* | 14

Young and fruity, with notes of red berries, floral and citrus elements, hints of minerals.

Glass: NOK 110,-
Bottle: NOK 550,-

RED WINE

DIABLO - CABERNET SAUVIGNON
FROM *CHILE* | 14

Fruity and young, with notes of dark berries, hints of bell pepper, spices, and herbs, a slightly firm aftertaste.

Glass: NOK 98,-
Bottle: NOK 510,-

VALPOLICELLA RIPASSO
FROM *ITALY* | 14

Young, tangy, and lemon-infused, with hints of nettle and herbs.

Bottle: NOK 620,-

ALLERGIES

- | | |
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| 3. PEANUTS | 10. LUPINS |
| 4. SESAM | 11. EGG |
| 5. MOLLUSC | 12. NUTS |
| 6. FISH | 13. MUSTARD |
| 7. SHELLFISH | 14. SULFITES |