

A LA CARTE MENU TOP FLOOR RESTAURANT & BAR


APPETIZERS

Today's soup kr. 125,-

Please ask the waiter

Creamy fish soup ^{MSC} kr. 145,-
with cod, scallops, shrimps and vegetables / kr. 225,-
2. 3. 5. 10.

Scallops ^{MSC} **marinated in beets** kr. 165,-
with avocado, cream peas, granny smith apples and rye bread crumble
1. 3.

Chèvre lentil salad, kr. 125,-
with pomegranate, herbs and pickled oyster-mushroom from *Gruten at Vollebekk* 
2.

Gnocchi kr. 155,-
with wild mushrooms and boletus mushroom sauce / kr. 255,-
1. 2. 13.

MAIN COURSES

BBQ Burger kr. 225,-
with bacon, cheddar and chipotle-aioli, served with french fries
1. (Wheat) 2. 13.

Inside round beef of reindeer kr. 305,-
with chestnuts, mushroom terrine, brussels sprouts
and red wine gravy with lingonberries
1. (Wheat) 2. 9. 10.

Pan-fried cod ^{MSC} **with diced chorizo** kr. 285,-
served with hollandaise sauce, cauliflower purée with truffle oil,
rosemary potato and broccoli
2. 4.

Grilled entrecôte with smoked potato purée, kr. 295,-
beets, carrot, confit cherry tomato and port wine gravy
2. 10. 13.

APPETIZERS & MAIN COURSES



BY NORDIC CHOICE

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SIDE DISHES

French fries with cheese and dip
2. kr. 65,-

Tortilla chips with guacamole
No allergens kr. 55,-

DESSERT

Cheese with fig marmalade and truffle honey
2. kr. 175,-

Today's ice cream and sorbet
1. 2. 4. 9. kr. 125,-

Blueberrymousse served on spongecake,
with raspberry sorbet, fresh berries and crumble
1. 2. 4. 9. kr. 135,-

Dark chocolate ganache served on soft nemesiscake,
with passion fruit cream and vanilla ice cream
1. 2. 4. kr. 135,-

Gruten Vollebekk Fabrikker

That's right, our oyster mushrooms are grown only 500 meters from the hotel – talk about local food! The oyster mushroom is produced on recycled coffeegrounds and are weekly transported to the hotel by bike (HurtiGruten).

Psst. In Lounge24 you'll find bodyscrubs and handsoap produced on the recycled coffee grounds.

ASC/MSC is certification markings for fish and seafood, approved by WWF. You can be assured that products marked with ASC/MSC have been followed throughout the supply chain and is produced sustainably.



ALLERGENS

1. Gluten 2. Lactose 3. Shellfish 4. Egg 5. Fish 6. Peanuts 7. Soy 8. Milk 9. Nuts
10. Celery 11. Mustard 12. Sesame 13. Sulfur and sulphite 14. Lupins 15. Molluscs