

BREAKFAST

SWEET AND SALTY

Breakfast buffet

(mon.- fri. 8-10 sat.- sun. 9-11)

Adult: 195,-

Children 6-12: 115,-

5 years and younger: free

Oatmeal with jam, almonds, sunflower seeds and butter. (ask for vegan butter). 95,-

(G, M)

5 small pancakes with our homemade jam. 150,-

(M, E, G)

Spelt Salad with whole spelt, cottage cheese, fresh fruit and balsamico. 155,-

(M, SU, G, SE)

Møsbrømlefse

Topped with sourcream and brown cheese. 120,-

(M,G)(X)

Lefse with Brillat Savarin and berries. 130,-(M, G)

> Assorted lefser from Nordland, served with gomme. 120,-(M, G, E)

3 Norwegian cheeses, served with bread and jam. 185,-(M, G, E, SE)

> Baked potato fries. 59,-(N)(X)

Fried Halloumi from Holmestrand. 75,-(M)(X)

Spanish almonds and olives. 65,-(N)

> Bread with dips. 75,-(G, SU, SE)

STARTERS

Heart taco with halloumi from Holmestrand, baked cauliflower and braised carrots, topped with hot miso sauce and crispy almonds.

2stk: 130,- 3stk: 160,- 4stk: 190,-(M, SU, N, S)

Baked Vegetables on a bed of sunflower & beetroot cream. Served with bread. 120,-

(S, SU, SE)

MAIN COURSES

Carrot & Pumpkin Soup topped with oyster mushrooms and leafy greens. Served with bread and butter. 160,-

(M, SE)



Lentil Stew with tomato, eggplant and fennel, topped with crispy oyster mushrooms and leafy greens. Served with bread and butter (ask for vegan butter). 160,-

(G, S, SE, SU)



Creamy Fish Soup with today's selection of seasonal vegetables, fish and shells. Served with bread and butter. 195,-

(M, F, B, SE, S)

Spelt Foccacia Pizza, topped with marinated oyster mushrooms, red onion, roasted almonds and chili flakes. Can be made vegan. 215,-

> Garlic dressing +20,-(G, M, SU, N, SU)

