

LUNCH MENU

LUNCH DISHES

Grilled lettuce with bacon and smoked sour cream. 175,- (M)

Rye bread with smoked fish, mustard sauce and onions. 170,- (F,E,H,R,SE)

Ice cream with rhubarb and blackcurrants. 95,- (M,E)

SMALL COURSES

Bread and butter from Røros with Porphyra. 25,- (M,H)

Beef tartar with horse radish and snow peas. 120,- (M)

Deep fried asparagus with bacon and chili mayonnaise. 135,- (E,H,R)

Oatmeal cookies with berries. 55,- (M,H,E)

Freshly pressed juice of the day. 65,-

LUNCH MENU 295,-

Lunch dish of the day, juice, coffee and oatmeal cookie.

We use local and organic produce.

We offer vegetarian/vegan options and adjust the menu to any allergies.

ALLERGENES: F-Fish, M-Milk, H-Wheat, S-Mustard, SK-Shellfish, B-Molluscs, SE-Celery,
E-Eggs, R-Rye, BY-Barley, HA-Hazelnuts, P-Pistachios, SU-Sulfite, SP-Potential trace of nuts



LUNCH - MAY 2018

#KHF