

# DINNER MENU

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

Carpaccio with rose-vinagrette and salad from Korsvold. 120,- (M,E,S)

Grilled zucchini with summer veggies & cream of baked garlic. 110,- (M)

Deep fried "munk" with dried beef and chipotle mayo. 95,- (E,H,S,SO)

Grilled fish of the day with butter sauce and ramsons. 150,- (F,M)

"Taco" of lettuce with pork, green salsa and cilantro. 165,- (E,S,SE)

Norwegian cheese. 125,- (M)

Cream cheese ice cream with white chocolate and apple slush. 95,- (M)

Tart of the day. 100,- (M,H,E)

**FULL MENU 795,-**

+wine menu 795,-

**TODAY'S 4-COURSE 495,-**

+wine menu 495,-

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, SO-Soy



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DINNER - AUGUST 2018

#KHF