



# Olden Fjordhotel

## STARTERS

### **Soup of the day**

Freshly made soup from the best selection of locally sourced ingredients

*Allergies: To be announced with the dish*

Kr. 195,-

### **Duck Breast**

Prime cuts of duck breast served with beetroot, crisp apple and orange vinaigrette

*Allergies:*

Kr. 215,-

### **Scallops**

Premium scallops with shallots, capers, herbs, cherry tomato, dill and olive oil

*Allergies: Shellfish*

Kr. 225,-

### **Poached Salmon**

Pea puree, fenenez salad and sugar snaps

*Allergies: Fish*

Kr. 215,-

## MAIN COURSE

### **Chef's recommendation**

Chef surprise based on today's best available ingredients

*Allergies: To be announced with the dish*

Kr. 275,-

### **Lam**

With baked potato, champignon mushroom, spinach, and rosemary sauce

*Allergies: Milk*

Kr. 350,-

### **Sea Bass**

With mash potato and herbs, steamed green vegetables, roasted cherry tomato and beurre blanc sauce

*Allergies: Fish, milk*

Kr. 325,-

### **Beef Tenderloin**

With risotto selected vegetables and mushroom sauce

*Allergies: Milk*

Kr. 350,-

**Rare.** **Medium rare** (45 degrees C) **Medium** (52 degrees C) **Medium well** (57 degrees C) **Well done** (64 degrees C)

## KIDS MENU

<b>Hamburger with chips</b>	Kr. 125,-
<b>Pizza</b>	Kr. 125,-
<b>Pasta bolognese</b>	Kr. 125,-
<b>Chicken nuggets with chips</b>	Kr. 125,-
<b>Sausage with chips</b>	Kr. 125,-

## DESSERTS

<b>Today's choice of homemade desserts</b> <i>Allergies: To be announced with the dish</i>	Kr. 125,-
<b>Apple Pie</b> With a scope of vanilla ice cream <i>Allergies: Milk, wheat gluten, egg</i>	Kr. 125,-
<b>Chocolate Cake</b> <i>Allergies: Milk, egg, wheat gluten</i>	Kr. 125,-
<b>Raspberry Cheesecake</b> <i>Allergies: Milk, egg, wheat gluten</i>	Kr. 125,-
<b>Assorted Ice Cream</b> <i>Allergies: Milk</i>	Kr. 100,-