



MYRKDALEN HOTEL

Restaurant Nuten

À La Carte Menu 6 pm – 10 pm

Starters

NOK

Creamy Celery Soup with braised pork cheeks and spring wild garlic oil *7, 9	175
Creamy Crayfish Soup with fried crayfish and coconut foam *2, 7, 9, 14	185

Main Dishes

Beef Entrecôte (220g) with potato cake, celery root puree, oven - baked tomato, green beans and red wine sauce *7	365
Topside of local Venison from Haugen Gardsmat with warm red cabbage salad, oven - baked parsnips, roasted potatoes and juniper sauce *7	445
Braised Leg of baby Goat with potato puree, oven - baked root vegetables, kale and honey - thyme sauce *7	365
Pan Fried Skreifillet (Cod) with green pea stew, oven - baked carrot, crispy bacon, boiled potatoes and mustard sauce *4, 7	345
Mushroom Pie with cottage cheese, red cabbage salad, oven - baked parsnip and red wine sauce *1, 3, 7	295

Kids' Menu

Dish of the Day *ask your waiter	175
Two Wiener Sausages from Vossakjøtt with steakhouse fries *7	149
Pasta Bolognese *1, 3, 7	115
Meat Balls with potato puree, vegetables and brown sauce *1, 3, 7	135
Chicken Fillet with steakhouse fries, vegetables and brown sauce *7	145

Dessert

Chocolate Fondant with forest berries ragout and orange sorbet from Alm Gard *1, 3, 7	175
Apple Crumble Pie with vanilla ice cream from Alm Farm *1, 3, 7	175

* Allergy Labelling

1. Gluten 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphite 13. Lupine 14. Molluscs