

Pudder Bistro

Open 17.00 – 21.00



Starter

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Creamy Crayfish soup

with gingerfoam and coconut * 2, 7, 9, 14 129

Mains

Variety of organic Veal

from Een Gard served with parsnips, boiled potatoes and broccoli * 1, 3, 7 315

Beer-braised slices of Lamb shank

from Haugen Gardsmat served with pickled beets, turnips, green beans and herb-baked potatoes * 7 . . . 265

Entrecôte Steak

served with dauphinoise potatoes, glazed summer vegetables from Finnegarden and pepper sauce * 7 295

Roasted Tusk fillet

served with creamed potatoes, cucumber, crispy cabbage, baked carrot and mustard sauce * 4, 7, 10 259

Dessert

Dark chocolate cake

with organic vanilla ice cream from Alm Gard * 1, 3, 7 129

Organic blueberry yogurt ice cream

from Alm Gard with whipped cream and blueberry ragu * 1, 3, 7 119

Children's menu

2 Frankfurters

from Vossakjøtt with french fries * 7 95

Pasta bolognese

* 1, 3, 7 85

* 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