



MYRKDALEN HOTEL

Restaurant Tunet

1 pm – 9 pm

Homemade pizza

NOK

Capricciosa <i>tomato, cheese, ham, mushrooms</i> *1,7	219
Cured ham <i>tomato, cheese, cured ham, goat cheese from Undredal, rocket salad</i> *1,7	239
Vossakjøt <i>tomato, cheese, cured ham, spianata, bacon, pepperoni</i> *1,7	249
Pulled pork <i>cream cheese, cheese, pulled pork, BBQ sauce, pepper, corn, pineapple</i> *1,6,7	239
BBQ Chicken <i>cream cheese, cheese, BBQ-chicken, cherry tomato, rocket salad</i> *1,7	219
Shrimp <i>cream cheese, cheese, shrimp, cherry tomato, ramson pesto</i> *1,4,7	219
Vegan pizza <i>tomato, vegan cheese, vegan meat, BBQ-sauce, corn, pepper</i> *1,7	219
Sour cream dressing / Aioli <i>per cup</i> *3,7	29

À la carte

Stew from Haugen Gardsmat <i>with homemade flatbread</i> *1,9	129
Caesar Salad <i>with organic chicken fillet from Homlagarden and bacon</i> *1,3,7	249
Myrkdalen Burger <i>with bacon, cheddar, BBQ-sauce, salad, tomato, steakhouse fries</i> *1,6,7	245
Fried Mountain Trout <i>with risoni pasta, beets, asparagus and safran sauce</i> *1,3,4,7	289
Beer Braised Lamb Shank <i>with herb-baked potatoes, root vegetables and honey sauce</i> *1,7	299
Pasta Bolognese *1,3,7	189

Active kids deserve good and healthy food. Half portion = half price

All our dishes are made with fresh vegetables. Cured ham, bacon, spianata and pepperoni are from Vossakjøt at Vinje. We have gluten free alternatives: Additional NOK 50 per pizza / NOK 25 per pasta dish.

Dessert

Chilled strawberry & rhubarb soup <i>with vanilla ice cream from Alm Gard</i> *1,3,7	139
Brown cheese crème brûlée <i>with raspberry sorbet from Alm Gard</i> *1,7	139
Chocolate dream <i>with chocolate ice cream from Alm Gard, Oreo cookies, chocolate sauce</i> *1,3,7 . . .	139

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* Allergen Labelling

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