

Welcome to Pellestova Restaurant

980

At 980 meters above sea level, you

will find the restaurant,

where we offer a unique dining

experience in scenic surroundings.

With local ingredients and carefully

selected wines from our own wine

cellar, we focus on taste and quality.



STARTERS

Home Made Bread & Butter

/wheat, rye, spelt, milk/

65,-

Olives

65,-

Tomato Soup

Served with focaccia

/wheat/

205,-

Evolution Chardonnay 2022 Sokol Blosser

gl/195,- bt/980,-

Scallops

Served with beurre blanc, green oil & trout roe

/milk, fish, shellfish, sulphites/

225,-

Evolution Chardonnay 2022 Sokol Blosser

gl/195,- bt/980,-



MAIN COURSES

Deer Sirloin

Served with pan-fried spinach, baby potatoes,
dates & almond sauce
/almond, milk, sulphite/
465,-

Rioja 2023, Olivier Rivière Rayos Uva
gl/190,- bt/950,-

Pan-fried Halibut

Served in a scallop sauce with potato purée
& asparagus
/milk, fish, shellfish, sulphite/
445,-

Evolution Chardonnay 2022 Sokol Blosser
gl/195,- bt/980,-

Celeriac Steak

Served with parsley velouté & vegetables
& baby potatoes
/milk, sulphite/
295,-

Güner Veltliner 2023, Nigl
gl/175,- bt/870,-



DESSERT

Pellestova Cheesecake

Served with fresh berries & white chocolate crumble
/egg, milk/
205,-

Sorbet Platter

189,-



DRINKS

WINE BY GLASS:

Diebolt- Vallois Blanc de Blancs Brut	280,-
J.Carton Crémant de Bourgogne	170,-
Argeo Ruggeri Prosecco Brut	145,-
Weingut Winter Riesling Trocken	155,-
Chablis "La Sereine"	170,-
Barbera D'Asti Il Nido	155,-
Niepoort Dao	160,-
Minuty	160,-

DRAUGHT BEER:

	0,33l / 0,4l
Hansa	105,- / 117,-
Brewdog Punk IPA	120,- / 160,-
	0,25l / 0,4l
Birra Moretti	113,- / 131,-

BOTTLE BEER:

Heineken	99,-
Hansa Lite g/f	105,-
Nøgne Ø Blanc	115,-
Nøgne Ø Blonde ale	115,-
Nøgne Ø Double IPA	155,-
Nøgne Ø American IPA	145,-
Nøgne Ø Ginger Juice	110,-
Nøgne Ø Brown Ale	115,-
Liefmans Kirsebær	95,-
Bulmers Original	170,-

SOFT DRINKS:

Coca Cola	52,-
Coca Cola Zero	52,-
Fanta	52,-
Sprite	52,-
Hansa Eple most	52,-

