

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.



THE CHEF'S SELECTION

5 COURSES

18:00-20:30

Pumpkin Soup

Served with pumpkin seeds & sour cream
/milk, sulphite/

Potato Fondant

Served with smoked reindeer cream filling
/milk/

Cod

Served in pil pil emulsion, spinach, baby potatoes
& confit cherry tomatoes
/fish, sulphite/

Daily Fillet of Wild Game

Served with wild mushroom, truffle potato purée
& red wine sauce
/milk, sulphite/

Pellestova's Cheese Cake

Fresh berries & white chocolate crumble
/egg, milk/

1 195,-

Wine pairing
875,-



STARTERS

Homemade Bread with Butter

/wheat, rye, spelt, milk/

65,-

Olives

65,-

Pumpkin Soup

Served with pumpkin seeds & sour cream

/milk/

195,-

Greco di Tufo, Feudi di San Gregorio

gl/170,- bt/870,-

Tuna Carpaccio

Served with wild berry salad & nuts

/fish, milk, nuts, sulphite/

219,-

Dreissigacker Vintages, Dry Riesling

gl/185,- bt/910,-

Potato Fondant

Served with smoked reindeer cream filling

/milk, sulphite/

215,-

Adams Wein, Ingelheimer Spätburgunder

gl/230,- bt/1130,-

Cured Salmon

Served with avocado, flatbread, pickles

& lingonberry dressing

/fish, milk, wheat, sulphite/

215,-

Dreissigacker Vintages, Dry Riesling

gl/185,- bt/910,-



MAIN COURSES

Daily Fillet of Wild Game

Served with wild mushroom, truffle potato purée
& red wine sauce

/milk, sulphite/

445,-

Ingelheimer Spätburgunder, Adams wine

gl/230,- bt/1130,-

Cod

Served in pil pil emulsion, spinach, baby potatoes
& confit cherry tomatoes

/fish, sulphite/

435,-

Dreissigacker Vintages, Dry Riesling

gl/185,- bt/910,-

Beef Tenderloin

Served with sweet potato purée, baby potatoes
brussels spouts & teriyaki sauce

/milk, soya, sulphites/

469,-

Rioja, Olivier Rivière Rayos Uva

gl/190,- bt/950,-

Aubergine with Ricotta

Served in tomato sauce & baby potatoes

/milk, sulphite/

295,-

Ingelheimer Spätburgunder, Adams wine

gl/230,- bt/1130,-



DESSERT

Pellestova's Cheese Cake

Fresh berries & white chocolate crumble

/egg, milk/

209,-

Apple strudel

Served with ice cream

/egg, milk, wheat, nuts/

205,-

Sorbet Platter

189,-



KIDS MENU

Pasta with Meatballs

/egg, wheat/

159,-

Cheeseburger

/milk, egg, wheat/

165,-



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,-

