

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

Tomato Salad

Served with gazpacho and burrata
/milk, wheat, sulphite/

Potato Fondant

With smoked reindeer cream filling
/milk/

Pan-Fried Halibut

Served with scallop sauce and trout roe,
pan fried asparagus & mashed potatoes
/fish, molluscs, shellfish, milk, sulphite/

Deer Sirloin

Served with pan fried spinach, baby potatoes
and almond sauce
/milk, almond, sulphite/

Pellestova's Cheese Cake

With fresh berries
/milk/

1 195,-

Wine pairing

875,-



STARTERS

Homemade Bread with Butter

/wheat, rye, spelt, milk/

65,-

Olives

65,-

Tomato soup

Served with foccacia

/wheat/

205,-

Terres Gauda Albariño 2024

gl/175,- bt/890,-

Potato Fondant

With smoked reindeer cream filling

/milk/

215,-

Adams Ingelheimer Spätburgunder 2022, Adams wine

gl/230,- bt/1130,-

Tomato Salad

Served with gazpacho and burrata

/milk, wheat, sulphite/

215,-

Terres Gauda Albariño 2024

gl/175,- bt/890,-

Tuna Tataki

With ponzu, sweet chili and spring onion

/fish, mustard, sesam, soya, sulphite/

215,-

Nigl Grüner Veltliner 2023

gl/175,- bt/870,-



MAIN COURSES

Deer Sirloin

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

Adams Ingelheimer Spätburgunder 2022, Adams wine
gl/230,- bt/1130,-

Pan-Fried Halibut

Served with scallop sauce and trout roe,
pan fried asparagus & mashed potatoes
/fish, molluscs, shellfish, milk, sulphite/
445,-

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

Beef Tenderloin

Served with pan-fried mushrooms, baby carrots,
mashed potatoes & teriyaki sauce
/milk, soya, sulphites/
465,-

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

Baked Leek

Served with parsley velouté, roasted pak choi & asparagus
/milk/
295,-

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



DESSERT

Pellestova's Cheese Cake

With white chocolate crumble & berries

/milk, nuts/

205,-

Berry cocktail

With rubharb coulis & yogurt-lime ice cream

/milk/

195,-

Coffee Mousse

Served with chocolate caramel

/egg, milk, hazelnuts, sulphites/

205,-

House Sorbet Platter

189,-

House Gelato Platter

/egg, milk, pistachio/

189,-



KIDS MENU

Pasta Bolognese

/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,-

