

Welcome to Pellestova Restaurant

With the mountains right outside the door, we have access to some of the finest ingredients available.

In our own game slaughterhouse, we handle the entire process, from the hunt to the finished product.

With knowledge and respect for the ingredients, we aim to create a memorable dining experience.



# STARTERS

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## **Home made bread and butter**

/milk, wheat/  
65,-

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## **Creamy Trout Mousse**

On puff pastry  
/milk, fish, egg, wheat/  
198,-

Weingut Winter - Riesling Trocken 2021  
gl/140,-      bt/700,-

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## **Celery Soup**

With pan-seared scallop  
/milk, celery, mollusks/  
209,-

Jean-Max Roger Cuvée Marnes & Caillottes 2020 Sancerre  
gl/236,-      bt/1180,-

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## **Smoked Duck Breast Salad**

Chevre, blackberries, spruce syrup & pickled onion  
/milk/  
195,-

Calera Central Coast Pinot Noir  
gl/190,-      bt/950,-

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## **Tartare of self-hunted moose**

With capers, shallots & egg cream  
/egg, mustard, sulfite, soy/  
195,-

Il Poggione 2022 Rosso di Montalcino  
gl/194,-      bt/970,-



# MAIN COURSES

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## **Pan Fried Norwegian Arctic Cod**

Bell pepper purée, seasonal vegetables & white wine sauce  
/milk, fish, celery, sulfite/  
429,-

Jean-Max Roger Cuvée Marnes & Caillottes 2020 Sancerre  
gl/236,-      bt/1180,-

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## **Daily Filet of Locally-Hunted Game**

Cauliflower purée, red cabbage & red wine sauce  
/milk, celery, sulfites/  
439,-

Cuilleron Les Vignes d'à Côté Syrah 2022  
gl/174,-      bt/870,-

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## **Terrine of self-hunted reindeer**

Potatoes au Gratin, Jerusalem artichoke purée,  
pickled vegetables & jus  
/milk, sulfites, celery/  
415,-

Il Poggione 2022 Rosso di Montalcino  
gl/194,-      fl/970,-

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## **Gnocchi**

With bell pepper sauce & cabbage steak  
/milk, sulfite, wheat, egg/  
275,-

Calera Central Coast Pinot Noir  
gl/190,-      bt/950,-



# DESSERT

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## **Praline & Chocolate Mousse Tart**

With fresh berries  
/walnut, milk, egg, wheat/  
202,-

Sparkling Vinter Tea, Denmark  
gl/110,-      bt/540,-

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## **Lemon Tart**

Italian meringue & fresh berries  
/milk, egg, wheat/  
198,-

Sparkling Vinter Tea, Denmark  
gl/110,-      bt/540,-

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## **House Sorbet Platter**

Fresh berries  
192,-

Sparkling Vinter Tea, Denmark  
gl/110,-      bt/540,-

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## **Cheese Platter**

Fig marmelade, grapes & nut bread  
/milk, egg, wheat/  
192,-

Nederburg Noble Late Harvest, 2020  
gl/130,-      bt/630,-



# DRINKS

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## SOFT DRINKS:

Coca Cola	48,-
Coca Cola Zero	48,-
Fanta	48,-
Fanta Zero	48,-
Sprite	48,-
Hansa Eple most	48,-

## DRAUGHT BEER:

Hansa 0,33l / 0,4l	95,- / 109,-
Mango IPA	107,-
Punk IPA	120,-

## BOTTLE BEER:

Brew Dog Punk IPA	152,-
Heineken	99,-
Sør	92,-
Nøgne Ø BLanc	115,-
Nøgne Ø Double IPA	155,-
Nøgne Æ Grønn IPA	125,-
Nøgne Ø Ginger Juice	110,-
Nøgne Ø Brown Ale	115,-
Liefmans Kirsebær	85,-
Birra del Famoso	89,-
Bulmers Original	170,-

## WINE BY GLASS:

Weingut Winter Riesling Trocken	140,-
Chablis "La Sereine"	170,-
Barbera D'Asti Il Nido	140,-
Trapiche Pure Malbec	150,-
Château La Mascaronne	145,-
Argeo Ruggeri Prosecco Brut	140,-
J.Carton Crémant de Bourgogne	170,-
Diebolt- Vallois Blanc de Blancs Brut	280,-

