

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,-

Avocado Tartare

Served with brined mackerel

/fish, soy, wheat, sulphites/

205,-

Turckheim Réserve Pinot Gris

gl/150,- bt/745,-

Pumpkin Soup

With sour cream & fried chanterelles

/milk/

195,-

Decoy Chardonnay 2022, Duckhorn Vineyards

gl/190,- bt/950,-

Smoked Reindeer from This Year's Hunt

Served on puff pastry with lingonberries

/milk, egg, wheat/

215,-

"Dittelsheim" Spätburgunder 2020, Weingut Winter

gl/230,- bt/1130,-

Pan Seared Scallops

With bisque sauce, green dill oil & potato crisps

/shellfish, molluscs, milk, sulphites/

215,-

La Chablisienne - La Sereine

gl/170,- bt/830,-



MAIN COURSES

Daily Fillet of Wild Game

Served with mushrooms,
sweet potato purée, baked baby potatoes & red wine sauce
/milk, sulphite/
445,-

Viña Alberdi Reserva 2016 , La Rioja Alta
gl/190,- bt/950,-

Pan-Fried Halibut

Served in creamy spinach purée with mashed potatoes,
celeriac confit & butter sauce
/milk, fish, celeriac/
435,-

Decoy Chardonnay 2022, Duckhorn Vinyards
gl/190,- bt/950,-

Lamb Sirloin

Served with sautéed root vegetables, potato purée & lamb jus
/milk, sulphites, celery/
395,-

Viña Alberdi Reserva 2016 , La Rioja Alta
gl/190,- bt/950,-

Aubergine

Hummus, pan-fried broccolini & baby carrots,
kale chips & sweet potato purée
/milk, sesame/
285,-

Turckheim Réserve Pinot Gris
gl/150,- bt/745,-



DESSERT

Basque Cheescake

Raspberry ice cream & fresh berries

/milk, egg/

195,-

Vanilla Crèmeux

With strawberry coulis

/milk, egg, wheat/

195,-

House Sorbet Platter

With fresh berries

189,-

Warm Blondie

White chocolate cake

served with fresh pistachios and vanilla ice cream

/milk, egg, wheat, pistachio/

195,-



THE CHEF'S SELECTION

5 COURSES

18:00-20:30

Pumpkin Soup

With sour cream & fried chanterelles
/milk/

Smoked Reindeer from This Year's Hunt

Served on puff pastry with lingonberries
/milk, egg, wheat/

Pan-Fried Halibut

Served in creamy spinach purée with mashed potatoes,
celeriac confit & butter sauce
/milk, fish, celeriac/

Daily Fillet of Wild Game

Served with mushroom,
sweet potato purée, baked baby potatoes & red wine sauce
/milk, sulphite/

Warm Blondie

White chocolate cake
served with fresh pistachios and vanilla ice cream
/milk, egg, wheat, pistachio/

1095,-

Wine pairing

780,-



KIDS MENU

Pasta Bolognese

/egg, wheat/

149,-

Cheeseburger

/milk, egg, wheat/

155,-



DRINKS

WINE BY GLASS:

Diebolt- Vallois Blanc de Blancs Brut	280,-
J.Carton Crémant de Bourgogne	170,-
Argeo Ruggeri Prosecco Brut	140,-
Weingut Winter Riesling Trocken	155,-
Chablis "La Sereine"	170,-
Barbera D'Asti Il Nido	145,-
Trapiche Pure Malbec	150,-
Château La Mascaronne	145,-
Brachetto d'Acqui, Il Falchetto	125,-

DRAUGHT BEER:

0,33l / 0,4l

Hansa	101,- / 115,-
Mango IPA	113,- / 131,-
Punk IPA	120,- / 160,-

BOTTLE BEER:

Heineken	99,-
Sør g/f	105,-
Nøgne Ø BLanc	115,-
Nøgne Ø Double IPA	155,-
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,-
Fanta Zero	52,-
Sprite	52,-
Hansa Eple most	52,-

