

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

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18:00-20:30

### **Jerusalem Artichoke Soup**

With fried mustard microgreens & olive oil  
/milk, sulphites/

### **Brioche with Roasted Reindeer from Last Seasons's Hunt**

With truffle mayonnaise,  
pickled red onion, & mustard microgreens  
/milk, egg, wheat, sulphites/

### **Pan-Fried Turbot**

Served in a lemon and chive sauce with trout roe,  
confit baby carrots & parsnips, & baby potatoes  
/milk, fish, sulphite/

### **Daily Fillet of Wild Game**

With apple-potato parmentier,  
red cabbage, pan-fried celeriac, & demi-glace  
/sulphite/

### **Velvet Dream**

With fresh berries, Pistachio  
/milk, egg, wheat, pistachio/

**1195,-**

**Wine pairing**

**780,-**



# STARTERS

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## **Home Made Bread with Butter**

/wheat, rye, spelt, milk/

65,-

## **Olives**

65,-

## **Vegetable Quiche**

With fresh salad

/egg, wheat, milk/

205,-

Turckheim Réserve Pinot Gris

gl/150,-      bt/745,-

## **Jerusalem Artichoke Soup**

With fried mustard microgreens & olive oil

/milk, sulphites/

195,-

Nigl, Grüner Veltliner

gl/175,-      bt/870,-

## **Brioche with Roasted Reindeer from Last Seasons' Hunt**

With truffle mayonnaise,

pickled red onion, & mustard microgreens

/milk, egg, wheat, sulphites/

215,-

Adams Ingelheimer Spätburgunder 2022, Adams wine

gl/230,-      bt/1130,-

## **Potato Mille-feuille**

With fried langoustine in brown butter & a delicate bisque coulis

/shellfish, moluscs, milk, sulphites/

215,-

Evolution Chardonnay 2022 Sokol Blosser

gl/195,-      bt/980,-



# MAIN COURSES

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## **Daily Fillet of Wild Game**

With apple-potato parmentier,  
red cabbage, pan-fried celeriac, & demi-glace

/sulphite/

445,-

Olivier Rivière Rayos Uva 2023

gl/190,-

bt/950,-

## **Pan-Fried Turbot**

Served in a lemon and chive sauce with trout roe,  
confit baby carrots & parsnips, & baby potatoes

/milk, fish, sulphite/

429,-

Evolution Chardonnay 2022 Sokol Blosser

gl/195,-

bt/980,-

## **Veal Entrecôte**

Sweet potato purée,  
pan-fried mushrooms & beetroot,  
baby potatoes, & pepper sauce

/sulphites/

405,-

Adams Ingelheimer Spätburgunder 2022, Adams wine

gl/230,-

bt/1130,-

## **Beetroot Risotto**

With pickled radish, horseradish coulis, & dill oil

/milk, sulphite/

285,-

Turckheim Réserve Pinot Gris

gl/150,-

bt/745,-



# DESSERT

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## **Chocolate Brownie**

With vanilla ice cream

*/milk, egg, wheat/*

185,-

## **Basque Cheese Cake**

*/milk, egg/*

195,-

## **Velvet dream**

With fresh berries, pistachio

*/milk, egg, wheat, pistachio/*

189,-

## **Cheese Selection**

*/milk, wheat, nuts/*

205,-

## **Sorbet**

185,-



# KIDS MENU

## **Pasta Bolognese**

*/egg, wheat/*

149,-

## **Cheeseburger**

*/milk, egg, wheat/*

155,-



# DRINKS

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## 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,- |
| Minuty                                | 155,- |
| Sparkling tea winter                  | 125,- |

## DRAUGHT BEER:

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

## BOTTLE BEER:

|                      |       |
|----------------------|-------|
| Heineken             | 99,-  |
| Sør g/f              | 105,- |
| Nøgne Ø Blanc        | 115,- |
| Nøgne Ø Blond ale    | 115,- |
| Nøgne Ø Southern IPA | 145,- |
| 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,- |
| Sprite          | 52,- |
| Hansa Eple most | 52,- |

