

# STARTER

## Ceviche

210,-

Avocado crema, wasabi mayo & toasted sesame  
/fish, sesame, egg, dairy, mustard, sulphite/

## Seared Butter Scallops

220,-

Pea purée & brown butter  
/molluscs, dairy/

## Moose roast

205,-

Served with confit mushrooms, baby potatoe &  
homemade remulade  
/egg, mustard, sulphite/



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# MAIN COURSE

## Lamb Shank

409,-

Mash potatoes, pickled spring onions and lamb jus  
*/dairy, sulphite, celery/*

## Chefs Choice Of Local Game

410,-

Potatoe purée, celeriac purée, roast beetroot & game jus  
*/celeriace, dairy, sulfite/*

## Pan-seared Cod

415,-

Ratatouille, baby potato & lemon sauce  
*/fish dairy, sulfites/*



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# DESSERT

## Crème Brûlée

199,-

With compoted cloudberries  
/dairy egg/

## Tarte Bourdaloue

199,-

Almond and pear with vanilla ice cream  
/egg, dairy, wheat, almond, sulphite/

## Homemade Sorbet

205,-

Selection of 3 flavours served with fresh berries

## The Cheese Trolley

225,-

Thoroughly picked Norwegian and international cheeses  
brought to your table with crackers, fruits and jams  
/dairy, wheat, nuts/



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