

Menu

venner

RESTAURANT & BAR

3 – COURSE MENU

Served from 4 PM. Bread contain allergens Gluten (can contain all types of grain, see list below allergens), Egg, Soy, Milk, Nuts (can contain all types of nuts, see list below allergens) and Sesame

Starter

Cured meat plate, *3 different Norwegian cured meat, pickled red onion, pickles and oil*

Contains allergens: Sulphite

Main course

Baked deer shank served with baked vegetables, baked potato and plum sauce

Contains allergens: Milk, Celery, Mustard and Sulphites

Dessert

Panna cotta flavored with mango and white chocolate.

Served with fruit salsa

Contains allergens: Gluten (wheat), Milk and Nuts (almond).

Adaptable without allergen gluten and nuts on request

Kr. 349,-

MAKE YOUR OWN 3 – COURSE MENU

Served from 4 PM. Bread contain allergens Gluten (can contain all types of grain, see list below allergens), Egg, Soy, Milk, Nuts (can contain all types of nuts, see list below allergens) and Sesame

Create your own 3 course menu with starter, main course and dessert from a la carte menu

Kr. 398,-

à la Carte Served from 4 PM. Bread contain allergens Gluten (can contain all types of grain, see list below allergens), Egg, Soy, Milk, Nuts (can contain all types of nuts, see list below allergens) and Sesame

Starter

Cured meat Plate kr 119,-

3 different Norwegian cured meat, pickled red onion, pickles and oil
Contains allergens: Sulphite

Piri Piri kr 119,-

Scampi poached in white wine, chilli and garlic oil. Served with bread and aioli
Contains allergens: Bread, Shellfish, Egg, Mustard, Sesame and Sulphite

Main course

Cod kr 219,-

Baked cod with cured meat, creamed savoy cabbage, amandine potato and Dørumgaard butter
Contains allergens: Fish, Milk and Sulphite

Finnbiff kr 219,-

Reindeer pot served with goat cheese, cranberries and potato puree
Contains allergens: Milk, Egg and Sulphite

Entrecote kr 219,-

Served with roasted carrots and baby corn, fries and home made béarnaise sauce
Contains allergens: Egg, Milk and Sulphite

Beef tenderloin kr 249,-

Served with Brussels sprouts, pickled red onion, crushed potato with bacon and red wine sauce
Contains allergens: Milk, Celery and Sulphite

Baked deer shank kr 239,-

Served with baked vegetables, baked potato and plum sauce
Contains allergens: Milk, Celery, Mustard and Sulphite

Dessert

Adaptable without allergen gluten and nuts on request

Panna cotta kr 119,-

Flavored with mango and white chocolate. Served with fruit salsa
Contains allergens: Gluten (wheat), Milk and Nuts (almond)

Chocolate ganache kr 119,-

With cookie dough ice cream
Contains allergens: Gluten (wheat), Egg, Milk and Nuts (almond)

Crème Brûlée kr 119,-

Flavored with ginger. Served with berries
Contains allergens: Gluten (wheat), Egg, Milk and Nuts (almond)

Everyday dishes served all day

Bread contain allergens Gluten (can contain all types of grain, see list below allergens), Egg, Soy, Milk, Nuts (can contain all types of nuts, see list below allergens) and Sesame

Fish soup kr 149,-

Creamy fish soup with today's fish and vegetables. Served with bread and butter

Contains allergens: Bread, Fish, Milk, Celery and Sulphite

Fish 'N' Chips kr 179,-

Served with pickled red onion, salad and tartare sauce

Contains allergens: Gluten (wheat), Egg, Fish, Mustard and Sulphite

Pasta Vegetarian kr 179,-

Tagliatelle with cherry tomatoes, baby corn, red onion, peppers, mushroom and parmesan. Served with bread and butter

Contains allergens: Bread, Gluten (Durum wheat), Milk and Sulphite

Pasta Chicken kr 179,-

Filet of chicken, tagliatelle, red onions, cherry tomatoes, peppers, chilli in cream white wine sauce and parmesan. Served with bread and butter

Contains allergens: Bread, Gluten (Durum wheat), Egg, Milk and Sulphite

Scampi salad kr 169,-

Fried scampi, salad, cherry tomatoes, pickled red onion, red onion, peppers, chilli, garlic, parmesan and peppers sauce. Served with bread and butter

Contains allergens: Bread, Gluten, Shellfish, Milk and Sulphite

Cesar salad kr 169,-

Marinated chicken filet with mixed salad, homemade Cesar dressing, croutons, parmesan and bacon. Served with bread and butter

Contains allergens: Bread, Gluten, Egg, Fish, Milk, Mustard, Sesame and Sulphite

Sliced tenderloin of beef with fried vegetables kr 189,-

Served with fries, salad and homemade béarnaise sauce

Contains allergens: Gluten (wheat), Egg, Milk and Sulphite

Today's special

Please ask our waiter for more information

Extra's kr 15,-

Please ask our waiter

Burger menu

Chipotle Burger

kr 179,-

Homemade burger on Brioche burger bread with salad, tomato, caramelized onions, melted cheese and chipotle mayonnaise. Served with fried potato

Contains allergens: Gluten (wheat), Egg, Milk, Mustard and Sulphites

Chilli BBQ Burger G E M Sel Sen Sul

kr 179,-

Homemade burger on Brioche burger bread with salad, tomato, red onion, melted cheese, bacon, pickled chilli and BBQ sauce. Served with fried potato

Contains allergens: Gluten (wheat), Egg, Milk, Mustard and Sulphites

Big Burger G E M Sen Sul

kr 179,-

Homemade burger on Brioche burger bread with salad, tomato, red onion, melted cheese, bacon and aioli. Served with fried potato

Contains allergens: Gluten (wheat), Egg, Milk, Mustard and Sulphites

Extra's

kr 15,-

Please ask our waiter

Snacks

Nachos with minced

kr 139,-

Nachos with minced and melted cheese served with sour cream and salsa

Contains allergens: Milk and Sulphites

Fries

kr 59,-

Served with aioli and salsa

Contains allergens: Gluten (wheat), Egg, Mustard and Sulphites

Nuts

kr 35,-

Choose between chilli nuts or peanuts

Contains allergens: Peanuts or Nuts

Children's menu

For children under 12 year in company with adults

Sausage with fries

kr 75,-

Contains allergens: Gluten (wheat) and Egg

Hamburger with fries

kr 75,-

Contains allergens: Gluten (wheat), Egg, Milk, Sesame and Sulphite

Pasta with chicken and cream sauce

kr 75,-

Contains allergens: Gluten (Durum wheat), Egg and Milk

Allergens:

The menu contains allergen labeling with accompanying letter. The dishes in the meny can contain one or moreof the following allergens:

1. Cereal containing gluten, ie wheat, rye, barley, oats, spelled wheat, kamut or hybridized strains of these and products made from such a grain, except:
 - a. glucose syrups made from wheat, including dextrose
 - b. malt desktriner derived from wheat
 - c. glucose syrups made from barley
 - d. cereal used in the preparation of alcoholic distillates, including agricultural ethanol
2. Shellfish and products derived from shellfish
3. Eggs and products derived from eggs
4. Fish and products derived from shellfish, except
 - a. fish gelatin used as a carrier for vitamin- or carotenoid preparations
 - b. fish gelatin or fish glue which is used as clarifying agent in beer and wine
5. Peanuts and products derived from peanuts
6. Soybeans and products derived from soybeans, except:
 - a. refined soybean oil and fat
 - b. natural mixed tocopherols (E306), natural D-alpha-tocopherol, natural D-alpha-tokoferollacetat and natural D-alpha-tokoferylsyresuksinat from soybeans
 - c. phytosterols and fytosterolestere derived from vegetable sterols from soybean
 - d. fytosterolestere made of vegetable sterols from soybean
7. Milk and products made from milk (including lactose), except:
 - a. whey used in the preparation of alcoholic distillates, including agricultural ethanol
 - b. lakitol
8. Nuts, ie almonds, hazelnuts, walnuts, cashew, pecans, Brazil nuts, pistachios and macadamias and products derived from such nuts, except nuts used in the preparation of alcoholic distillates including agricultural alcohol.
9. Celery and products derived from celery
10. Mustard and products derived from mustard
11. Sesame seeds and products derived from sesame
12. Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10mg / l as total SO₂ shall be calculated for products as they offered for consumption or as they reconstituted in accordance with manufacturer's instructions.
13. Lupin and products of lupine
14. Molluscs and products derived from molluscs.