



# Olden Fjordhotel

## A la Carte

### **Mozzarella Patties**

*Breaded and deep-fried Mozzarella cheese in a light, buttered, anchovies- and garlic sauce*

kr 165, -

Allergens: milk, eggs, wheat gluten, fish

### **Salad Niçoise**

*Classic French salad with origin from Nice. Crispy, fresh mixed salad with tuna fish, boiled eggs, and whitebait (sardines) cream.*

kr 155, -

Allergens: fish, eggs, milk

### **Smoked Salmon**

*Popular, traditional Norwegian dish with high-quality, smoked salmon, served with scrambled eggs*

kr 185, -

Allergens: fish, eggs

### **Soup of the day**

Allergens: To be announced with type of soup

kr 100, -

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### **Venison Tenderloin (280 g)**

*Grilled, with Rösti Potatoes, onion rings, and mushroom-tarragon sauce*

kr 315, -

\* **Rare.** **Medium rare** (45 degrees C). **Medium** (55 degrees C). **Medium well** (65 degrees C). **Well done** (80 degrees C)

### **Lamb Chops**

*In a garlic-rosemary sauce with Lyonnaise potatoes and stirred vegetables*

kr 275, -

### **Salmon-Trout**

*Pan-fried, served Norwegian style with dilled sour cream, boiled potatoes and vegetables*

kr 265, -

Allergens: fish, milk

### **Poached Cod Fillet**

*With traditional, Norwegian Sandefjord-butter cream, parsley potatoes and vegetables*

kr 255, -

Allergens: fish, milk