



LODGE 900

bar & restaurant

LUNCH

Bruschetta Sandwich 149,-

Grilled country bread from Bakeriet in Valdres, tomato salad with Norwegian Historic tomatoes, balsamic vinegar, olive oil and fresh basil. Allergens: Milk, barley, rye, wheat, sulphite, traces of sesame
Add: Bacon 39,- Fries 49,-

Avocado & Egg Sandwich 169,-

Grilled country bread from Bakeriet in Valdres, two fried eggs, 'smashed' avocado, ground pepper and fresh watercress. Allergens: Wheat, barley, milk, eggs, rye, traces of sesame
Add: Bacon 39,- Fries 49,-

Crispy Chicken Cæsar Sandwich 199,-

Grilled country bread from Bakeriet in Valdres, romaine lettuce, caesar dressing, crispy chicken and parmesan. Allergens: Wheat, barley, rye, milk, mustard, eggs, fish, sulphite, traces of sesame
Add: Bacon 39,- Fries 49,-

Cotto & Caprese Sandwich 199,-

Stone oven baked pizza bread filled with buffalo mozzarella, tomato salad, prosciutto cotto and pesto. Allergens: Wheat, milk, sulphite, pine nuts, traces of nuts and peanuts
Add: Bacon 39,- Fries 49,-



Items marked with this logo are locally produced.

SNACKS

Olives 69,-

Large green Italian olives. Allergens: Sulfite

Stone oven baked Pizzabread 69,-

Fried with rosemary and maldon, served with aioli. Allergens: Wheat, eggs, mustard, sulfite

Fries & Aioli 79,-

Allergens: Eggs, mustard, sulfite

Sweetpotatofries & Aioli 99,-

Allergens: Eggs, mustard, sulfite

Insalate Prima Vera 79,-

Fresh salad, vinaigrette, pickled onion og olives. Allergens: Sulfite

Insalate Con Verdure 99,-

Brokkolini, søtpotet, pesto og ruccula. Allergens: Milk, sulfite, pinenuts, Traces of nuts & Peanuts

Parmigiano Reggiano 109,-

24 months old parmesan with honey & truffle. Allergens: Milk

Prosciutto Crudo 149,-

Thin slices of Italian cured ham. Allergens: None

ANTIPASTI

Garlicbread 119,-

Fresh country bread filled with garlic and chive butter, mozzarella, olive oil and parsley. Allergens: Wheat, rye, barley, milk

Trout Arancini 139,-

Crispy risotto balls with trout from Wangensteen, cayenne, citrus and ram's onion "pesto". Allergens: Wheat, egg, fish, sulphite

N'duja Arancini 139,-

Crispy risotto balls with n'duja, srirachamajo. Allergens: Wheat, sulphite, mustard, eggs

Carpaccio di Tonno 199,-

Thin slices of black angus tenderloin, capers, lemon, tuna mayo, parmesan, watercress and crispy rye bread. Allergens: Milk, fish, mustard, eggs, sulphite, rye, wheat

Allergens: Milk, fish, mustard, eggs, sulphite, rye, wheat

Burrata & Basil 269,-

Fresh burratina with basil, lemon, pepper, pizza bread and pesto. Allergens: Milk, wheat, pine nuts, traces of nuts, peanuts

Antipasto 399,-

Tomato salad with buffalo mozzarella, prosciutto crudo, truffle salami, parmesan with honey and truffle, olives, pesto, aioli, grissini and grilled focaccia. Allergens: Wheat, pine nuts, milk, sulphite, eggs, mustard, traces of nuts, peanuts and sesame

PIZZA PIZZA

RED WHITE

Margaritha 219,-

Mozzarella di Bufala and basil. Allergens: Milk, wheat, sulphite

Formaggi 219,-

Mozzarella di bufala, gorgonzola piccante, smoked scamorza, parmesan and black pepper. Allergens: Wheat, milk, sulphite

Prosciutto Crudo 229,-

Italian cured ham, mozzarella cubetti, arugula and parmesan. Allergens: Milk, wheat, sulphite

Mortadella 229,-

Mozzarella cubetti, artichoke hearts, spinach and fresh mortadella with pistachios. Allergens: Wheat, milk, sulphite, pistachio nut, traces of nuts, peanuts

Allergens: Wheat, milk, sulphite, pistachio nut, traces of nuts, peanuts

Pepperoni Napoli Piccante 249,-

Spicy pepperoni from Naples, mozzarella cubetti, chilli and jalapeno coulis. Allergens: Milk, wheat, sulphite

GALZONE

Calzone Capricciosa 239,-

Italian cooked ham, mozzarella cubetti, olives and garlic-baked mushrooms. Allergens: Wheat, milk, sulphite

PIZZA OF THE WEEK

Every Wednesday we present a new variant! Ask the waiter or see our own menu for today's selection. Allergens: Will vary by type of pizza

Asian Pulled pork 229,-

Mozzarella cubetti, long-roasted pork neck with Asian flavors, pak choy, sesame and sriracha mayo. Allergens: Wheat, milk, soya, sesame, fish, eggs, mustard

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"Carbonara" 239,-

Mozzarella cubetti, guanciale, black pepper, parmesan and dug egg yolk. Allergens: Wheat, milk, eggs

N'duja 245,-

Spicy Italian salami, mozzarella cubetti, smoked scamorza, arugula and roasted pistachios. Allergens: Wheat, milk, pistachios, traces of nuts, peanuts

Acciuga 259,-

Anchovies, mozzarella cubetti, topped with black pepper, grated lemon and parsley. Allergens: Wheat, milk, fish, sulphite

Cotto & Pesto 259,-

Mozzarella cubetti, fresh Italian ham, pesto, arugula and pine nuts. Allergens: Wheat, milk, sulphite, pine nuts, traces of nuts, peanuts

Calzone Fresca 199,-

White pizza sauce, ricotta, spinach, mozzarella cubetti, black pepper and grated lemon. Allergens: Wheat, milk, sulphite

All our pizzas are handmade and baked in a stone oven. All pizzas can be made gluten-free.

PIZZA SHARING

for minimum 4 persons

pr. person 259,-

SWEETS

Tiramisu 239,-

Classic Italian dessert with mascarpone, coffee and ladyfingers. Allergens: Wheat, milk, eggs

Strawberry & chocolate 139,-

Pannacotta with dark chocolate, seasonal strawberries, burnt white chocolate, meringue and mascarpone with lime and limocello. Allergens: Milk, sulphite, wheat, egg, soya

Affogato 99,-

Vanilla ice cream from Kulinaris topped with home-made caramel and steaming hot espresso. Allergens: Milk, traces of eggs, peanuts and nuts

Kulinaris

Norwegian produced ice cream from Kulinaris in Kolbotn. Rhubarb sorbet, mango sorbet, raspberry sorbet dark chocolate, licorice, vanilla, rum & raisin, cookies & cream, crocus and unicorn. Served with oat crumble, meringue and fresh berries. Allergens: Milk, eggs, wheat, soya, nuts, traces of peanuts

1 scoop 45,-

2 scoops 85,-

3 scoops 125,-

MAIN COURSES

PASTA

Pasta Funghi 299,-

Fresh pappardelle with creamy chanterelles and mushrooms, parsley and parmesan. Allergens: Wheat, eggs, milk, traces of sesame

Pasta Vongole e Cozze 289,-

Fresh linguini, steamed vongole & mussels, white wine, parsley, chilli and parmesan. Served with grilled focaccia. Allergens: Wheat, eggs, milk, sulphite, molluscs, fish, shellfish, celery, traces of sesame

Pasta Panchetta & Bacon 289,-

Fresh pappardelle with cream, parmesan, garlic, bacon and pancetta. Served with grilled focaccia. Allergens: Wheat, egg, milk, sulphite, celery, traces of nuts, sesame

Pasta Tomato & Burrata 299,-

Fresh linguini with rich tomato sauce, fresh burratina, lemon and basil. Served with grilled focaccia. Allergens: Milk, wheat, eggs, traces of nuts, sesame

Pasta N'duja 289,-

Fresh linguini with creamy n'duja, chilli and parmesan. Served with grilled focaccia. Allergens: Wheat, egg, milk, sulphite, celery, traces of sesame

FISH

Trout from Wangensteen 329,-

Pan-fried mountain trout, bygotto with apple, trout roe, edamame, parmesan and spring onions. Gremolata and cucumber salad with chives and chilli. Allergens: Fish, milk, sulphite, barley

Halibut 439,-

Baked halibut with chive butter, pak choy, broccolini, fries and "cream sauce" with chives and horseradish. Allergens: Fish, milk, sulphite

MEAT

BBQ Ribs 349,-

Long-cooked Norwegian baby back ribs. Served with coleslaw, spicy pineapple salsa, our homemade hickory smoked dressing and fries. Allergens: Eggs, celery, mustard, sulphite

Entrecote of Veal 439,-

Grilled entrecote of veal, bygotto with shitake and parmesan, broccolini, parmeggiano salad and red wine sauce. Allergens: Celery, milk, sulphite, barley

TOMAHAWK

For 2 persons

Whole grilled beef tomahawk baked with garlic butter and rosemary. Served with pepper sauce, béarnaise sauce, Insalate prima vera and fries. Allergens: Milk, sulphite, mustard, eggs, celery
Approx. 60 minutes preparation time
1398,-