



# LODGE 900

bar & restaurant

## SANDWICH

**Avocado & Egg Sandwich** 199,-  
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** 279,-  
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,-

**Burrata & Tomato** 299,-  
Grilled country bread from Bakeriet in Valdres, burrata cream, pistachio pesto and tomato salad with historic tomatoes.  
*Allergens: Wheat, barley, milk, rye, sulfites, pistachios, traces of sesame, nuts and peanuts*

**Steak Sandwich** 299,-  
Grilled country bread from Bakeriet in Valdres, umami onion, grilled sirloin, arugula, bell pepper and chili mayo.  
*Allergens: Wheat, barley, rye, eggs, mustard, sulphite, soya, traces of sesame*  
Add: Bacon 39,- Fries 49,-

## SNACKS

**Olives** 69,-  
Large green Italian olives.  
*Allergens: Sulfite*

**Parmigiano Reggiano** 119,-  
24 month parmesan with honey and truffle.  
*Allergens: Milk*

**Pizzabread** 129,-  
Oven-baked pizza bread with parmesan, rosemary, garlic and creme fraiche. Served with Aioli. *Allergens: Wheat, milk, sulphite*

**Fries & Aioli** 79,-  
*Allergens: Eggs, mustard, sulphite*

**Sweetpotatofries & Aioli** 99,-  
*Allergens: Eggs, mustard, sulphite*

## STARTERS

**Arancini Funghi** 139,-  
Crispy rice balls with chanterelle and oyster mushrooms  
*Allergens: Wheat, egg, milk*

**Prosciutto Crudo & Truffle-salami** 159,-  
Thin slices of Italian cured ham and truffle salami  
*Allergens: None*

**Burrata & "Solita"** 279,-  
Fresh burrata with semi-dried cherry tomatoes, basil, pistachios and garlic croutons.  
*Allergens: Milk, wheat, Sulphite, pistachios. Traces of nuts, peanuts and sesame.*

**Carpaccio** 269,-  
Tenderloin of Black Angus, basil and tuna mayo, crispy kale, Parmesan, capers, lemon and focaccia.  
*Allergens: Eggs, mustard, fish, sulphite, wheat, milk, traces of sesame*

## PASTA

**Pasta Funghi** 279,-  
Fresh creamy linguini with shitake, porcini, oyster mushrooms and parmesan. Served with grilled focaccia. *Allergens: Eggs, wheat, milk, celery, sulphite, traces of sesame*

**Pasta Vongole & Mussels** 299,-  
Fresh linguini, steamed vongole & mussels, white wine, parsley, chilli and parmesan. Served with grilled focaccia.  
*Allergens: Wheat, eggs, milk, sulphite, celery, traces of sesame*

**Pasta Pancetta Carbonara** 299,-  
Fresh linguini with smoked pancetta, lemon, egg yolk, black pepper and parmesan. Served with grilled focaccia.  
*Allergens: Wheat, eggs, milk, traces of sesame*

**Pasta Spicy N'duja** 289,-  
Fresh linguini with spicy N'duja, chilli and parmesan. Served with grilled focaccia.  
*Allergens: Eggs, wheat, milk, celery, sulphite, traces of sesame*

### Antipasto for 2 or more..

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, egg, mustard, traces of nuts, peanuts and sesame*

399,-

## DESSERT

**Affogato** 99,-  
Vanilla ice cream from Kulinaris topped with home-made caramel and steaming hot espresso.  
*Allergens: Milk, traces of eggs, peanuts and nuts*

**Chocolate & Raspberry** 149,-  
Tart with white chocolate base and dark chocolate mousse, raspberry-compote and roasted nuts.  
*Allergens: Milk, soy, egg, wheat, pistachio, almond, cashew, peanut, traces of nuts*

**Ice Cream from Kulinaris**  
Norwegian produced ice cream from Culinary at Kolbotn.  
Rhubarb sorbet, mango sorbet, raspberry sorbet, dark chocolate, licorice, vanilla, rum & raisin, cookies & cream and "krokan". Served with oat crumble, meringue and fresh berries.  
*Allergens: Milk, eggs, wheat, soy, nuts, traces of peanuts*

1 scoop 49,-  
2 scoops 89,-  
3 scoops 129,-

## 3-COURSE MENU

**Ceviche of Salmon**  
Fresh salmon, red onion, chives, lime, soy, mango and pomegranade. Crispy focaccia and srirachamayo.  
*Allergens: fish, wheat soy, eggs*

**Filet of Cod**  
Seasonal skrei (cod), grapefruit and carrot cream, pearl potatoes, broccolini and white wine sauce with chives.  
*Allergens: fish, milk, celery, sulphite*

or  
**Reindeer Shank**  
Norwegian reindeer shank braised with herbs and red wine, potato puree, venison sauce, baked beetroot and delicate onion.  
*Allergens: milk, celery, sulphite*

**Tiramisu**  
Classic tiramisu with mascarpone, amaretto, ladyfingers, coffee and chocolate.  
*Allergens: milk, eggs, wheat*

Price 3 courses NOK 679,-

(Only main course 479,-)

**BBQ Ribs** 429,-

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

## PIZZA CLASSICA

**Margaritha** 249,-  
Tomato sauce, buffalo mozzarella and basil.  
*Allergens: Milk, wheat, sulphite*

**Prosciutto Crudo** 259,-  
Tomato sauce, Italian cured ham, mozzarella cubetti, arugula and parmesan.  
*Allergens: Milk, wheat, sulphite*

**N'duja** 259,-  
Creme fraiche, spicy Italian salami, mozzarella cubetti, smoked scamorza, arugula and roasted pistachios.  
*Allergens: Wheat, milk, pistachios, traces of nuts, peanuts*

## PIZZA SPECIALE

**Asian Pulled Pork** 269,-  
Creme fraiche, mozzarella cubetti, long-roasted pork neck with Asian flavours, pak choy, bell pepper and chilli mayo.  
*Allergens: Wheat, milk, soya, sesame, fish, eggs, mustard*

**Onion soup & Oxtail** 259,-  
Creme fraiche, mozzarella cubetti, umami onions cooked with 3 types of onions and oxtails. Gruyere and fresh thyme  
*Allergens: Wheat, milk, sulphite*

**Funghi** 259,-  
Creme fraiche, mozzarella cubetti, butter-fried shitake, porcini and oyster mushrooms, lemon and parsley.  
*Allergens: Wheat, milk*

## PIZZA SIDES

**Side Cæsar Salad** 89,-  
Romano salad with caesar dressing and grated parmesan.  
*Allergens: eggs, fish, mustard, milk, sulphite*

**Broccolini & Sweet Potato** 99,-  
Broccolini, baked sweet potato, pesto and arugula.  
*Allergens: Milk, sulphite, pine nuts, traces of nuts and peanuts*

We make a selection from our pizza menu. Served with: Side caesar salad, asparagus & sweet potato salad, jalapeno coulis and garlic dressing.

**Pepperoni Napoli Piccante** 259,-  
Tomato sauce, spicy pepperoni from Naples, mozzarella cubetti, chilli and jalapeno coulis.  
*Allergens: Milk, wheat, sulphite*

**Cauliflower and Pancetta** 269,-  
Creme fraiche, mozzarella cubes, pancetta, garlic-baked cauliflower and springonion.  
*Allergens: Wheat, milk*

## GALZONE

**Calzone Capricciosa** 259,-  
Italian cooked ham, mozzarella cubetti, olives and garlic-baked champignons.  
*Allergens: Wheat, milk, sulphite*

**Chicken Satay** 269,-  
Creme fraiche, mozzarella cubetti, Chicken marinated in soy, ginger and lime, cilantro and peanutbutter.  
*Allergens: Wheat, milk*

**Salami & Pastore** 269,-  
Tomato sauce, mozzarella cubetti, truffle salami, gorgonzola, pastore (Spanish blue cheese) and peach coulis  
*Allergens: Wheat, milk, sulphite*

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

## PIZZA OF THE WEEK

Every Wednesday we present a new type! Ask the waiter or see the menu for today's selection.  
*Allergens: Will vary by type of pizza / See separate menu*

### PIZZA SHARING for minimum 4 persons

pr. person 269,-