



À LA CARTE

HØST 2017



ALLERGENER





BARE LITT SULTEN? JUST A LITTLE HUNGRY?

Smørbrød med Santa Kristina-skinke

98,-

Parmesan - saftige kapers - aioli

Open sandwich with Santa Kristina Ham

Parmesan - capers - aioli

✳ Melk, hvetegluten Milk, wheat gluten

Club sandwich

155,-

Pommes frites

Club sandwich

French fries

✳ Melk, hvetegluten, egg Milk, wheat gluten, egg

Potet- og vårløkssuppe

95,-

Ristede pinjekjerner - krydderolje

Potatoe- and Scallions soup

Roasted pine nuts - seasoned oil

✳ Melk Milk

Hamburger Olavsgaard

255,-

Salat - dressing - pommes frites

Hamburger Olavsgaard

Salad - dressing - french fries

✳ Hvetegluten, melk Wheat gluten, milk



FORRETTER STARTERS

Langtidsmodnet spekeskinke fra Tynset

Sennepsmarinerte nypoteter - bladsalat - urteolje

135,-

Aged cured ham from Tynset (a municipality in Hedmark county, Norway.)

Mustard marinated potatoes - lettuce salad - herbal oil

* Sennep Mustard

Høstlig salat Med «Kraftkar» og varianter av gresskar

125,-

Autumn salad With «Kraftkar» and varieties of pumpkin

* Melk Milk

Pannestekt kongekrabbe

139,-

Små grønnsaker - estragon - hvitløk - skalldyrbisque

Pan fried king crab

Tiny vegetables - tarragon - garlic - shellfish bisque

* Melk, soya, skalldyr Milk, soya, shellfish

SUPPE SOUP

Kremet blomkålsuppe

125,-

Sprøstekt bacon - ristet blomkål

Creamy cauliflower soup

Crispy bacon - pan fried cauliflower

* Melk, selleri Milk, celery

VEGETAR VEGETARIAN

Sprøtt bakverk med skogsoppragu

195,-

Ovnsbakte grønnsaker - selleripure - glaserte reddiker - krydderolje

Crispy pastry with mushroom ragout

Baked vegetables - celery puree - glazed radishes - seasoned oil

* Selleri, melk, hvetegluten Celery, milk, wheat gluten



HOVEDRETTER FISK MAIN COURSES FISH

Pannestekt Ishavsørøye 285,-
Glaserte neper - smørsaus

Pan fried arctic char
Glazed turnips - butter sauce

* Fisk, melk Fish, milk

Grillet kveite 295,-
Spisskål - søtpotetpure - soyasjy med hvitløk

Roasted halibut
Oxheart cabbage - sweet potato pure - soy broth with garlic

* Fisk, melk, soya Fish, milk, soya

HOVEDRETTER KJØTT MAIN COURSES MEAT

Hjortefilet 325,-
Ovnstekte norske betes - tyttebær - steinsoppsaus

Fillet of deer
Baked Norwegian beet roots - lingonberry - porcino sauce

* Melk, soya Milk, soya

Langtidsstekt lammemørbrad 295,-
Braisert rotselleri - grønnkål - rosmarinsjy

Slow roasted lamb sirloin
Braised root celery - curly kale - rosemary sauce

* Melk, selleri Milk, celery

Biff Olavsgaard 335,-
Grillet indrefilet av okse - sopp - rødløk - glaserte sukkererter - rødvinsaus

Steak Olavsgaard
Grilled tenderloin of beef - mushrooms - red onions - glazed snow peas - red wine sauce

* Melk, soya Milk, soya

BARNEMENY CHILDRENS MENU

Grillede kyllingklubber Salat - dressing - pommes frites 109,-
Roasted Clubs of Chicken Salat - dressing - french fries

* Egg, melk Egg, milk

Pølser & Pommes Frites 98,-
Vienna Sausages & french fries

* Melk Milk

Alle hovedretter kan lages i barneporsjon.



BARNEDESSERT CHILDREN'S DESSERTS

Olavsgaard iskalde overraskelse

Symfoni av iser og sorbeter

64,-

Olavsgaard icy surprise

Symphony of ice cream & sorbet

* Melk, egg Milk, egg

DESSERTER DESSERTS

Multeisparfait

Skogsbær - granskuddsirup

135,-

Cloudberry parfait

Berries - spruce shoots syrup

* Melk, egg Milk, egg

Sjokolademousse med karamell

Pistasjkrokanis

140,-

Chocolate mousse with caramel

Pistachio and croquant ice cream

* Melk, nøtter, egg Milk, nuts, egg

Olavsgaard iskalde overraskelse

Marinerte frukter og bær

140,-

Olavsgaard cold surprise

Marinated fruits and berries

* Melk Milk

Skogsbærostekake

Joconde og hvit sjokolade

130,-

Cheesecake with berries

Joconde - white chocolate

* Melk, hvetegluten, egg Milk, wheat gluten, egg

Crème brûlée

Sitruskompott - bringebærsorbet

130,-

Crème brûlée

Citrus compote - raspberry sorbet

* Melk, egg Milk, egg