

## Starters

«A meal is not complete without a starter»

### FLØIEN'S SKAGEN (1,2a,2c,4,6)

Shrimps and Onions in Dill flavored Sour Cream garnished with Trout Roe served on Rye Bread

The perfection of an eternal classic  
Kr 145,-

### FRESH MUSSELS (1,3,5,8,13)

Fresh Mussels steamed in White Wine and Cream served with Sourdough Bread

We are using ecological Mussels delivered by Norway's oldest mussel supplier «Snadder and Snaskum», located in Rissa in Trøndelag.

A guarantee for taste and quality  
Kr 145,-

### CREAMED SHELLFISH SOUP (1,6)

Garnished with today's Shellfish and Vegetable Julienne

Kr 135,-

## Desserts

- Don't leave without it! -

### GRILLED APPLE (9)

Flavoured with Sugar and Cinnamon and served with roasted Nuts and Acacia Honey

Kr 125,-

### FLØIENS BANANA SPLIT (1,9)

Our very own version of the childhood classic prepared on the grill and served with Vanilla Ice Cream, Chocolate Sauce, Whipped Cream and Pineapple Salad topping

Kr 125,-

### FRESH BERRIES (1,9)

with Vanilla Ice Cream and Almond Bisquit

Kr 130,-

### HOMEMADE CHOCOLATE CAKE (1,2,3,9)

with Raspberry Sorbet and Orange Salsa

Kr 135,-

ALLERGENS: 1. Milk; 2a. Gluten of Wheat; 2b. Gluten of Barley; 2c. Gluten of Rye; 3. Egg; 4. Fish; 5. Molluscs; 6. Shellfish; 7. Celery; 8. Mustard; 9. Nuts; 9a. Almonds; 9b. Walnuts; 9c. Hazelnuts; 10. Sesame; 11. Soy; 12. Peanuts; 13. Sulphite; 14. Lupine



# B

## BRASSERIET

FLØIEN  
FOLKERESTORANT  
[ETAB 1925]

## NORWEGIAN DISHES

### STARTER

#### PINK ROASTED REINDEER FILET (1,2a)

on stewed Mushrooms flavored with Brown Goat Cheese. Lingonberries  
Reindeer roam the countryside freely throughout the year. The lean meat sourced in this natural, sustainable manner is both flavorful and healthy

Kr 165,-

### MAIN COURSES

#### MOUNTAIN TROUT FROM HARDANGER (1,4)

served the traditional way with Cucumber Salad, steamed Potatoes and Sour Cream  
Our Mountain Trout origins from Hardangervidden and is farmed in the belly of the mountain in Tysedal by the Hardanger fjord. The fish is growing at its natural pace in crystal clear water from the mountains, without any form of artificial treatment.

It is as simple as it is true  
- Fish that thrives taste better!

Kr 325,-

#### HERB MARINATED RACK OF LAMB

with Garlic and Jus Sauce

Norwegian lamb is of world class quality and taste. From the early spring the lamb eats what nature provides, whether it feeds in the country side, in the mountains or by the sea.

Kr 335,-

### DESSERT

#### HOMEMADE RHUBARB SOUP (1)

with fresh Strawberries and Vanilla Cream  
A taste from the old days, a bearer of traditions. Just like the stick of Rhubarb dipped in Sugar from your childhood..

Kr 115,-

The Norwegian dishes can be ordered separately or as a 3 course menu for Kr 495,-

## Main Courses

- FROM THE JOSPER GRILL -



## VEGETARIAN

### GRILLED VEGETABLES (1)

A colorful variety of fresh Vegetables garnished with grilled Goat Cheese

Kr 225,-

as a starter Kr 125,-

### NUT STEAK

Our Nut steak is made of a mix of Nuts, Vegetables and Lentils and is served with a tasty

Tomato salsa, fresh Asparagus, Turnips and Herb Oil

Kr 245,-

## POULTRY

### CHICKEN LEG FROM HOMLAGARDEN

flavoured with fresh Thyme

Homlagarden is our supplier located in Aksnes in Hardanger delivering meat with high quality taste, color and consistency. The chicken is farmed ecologically, able to run free from day one.

Kr 295,-

## FISH AND SHELLFISH

### WHITE FISH OF THE DAY (4)

The catch of the day, prepared on the grill, is guaranteed to whet your appetite.

Ask you waiter about the available choices.

Today's Price

### SHELLFISH (6)

The freshest of the fresh from our coast which with clean, cold water gives us high quality seafood. Varies from day to day.

Please ask your waiter

Today's Price

### FISH AND SHELLFISH GARNISH (1, 6)

Asparagus - Lettuce - Baked Tomatoes  
Creamed Shellfish Sauce - Capers and Lemon in oil  
- Herb Butter

### POTATOES

Potato salad - Baked Potato - French Fries



The «Jospergrill» is an elegant combination of a grill and an oven in a single tool, providing optimal results with all types of food. Its high operating temperature combines grilling and roasting, adding the unique flavor of the finest charcoal.

All our main dishes are served with their own garnish and a choice of potatoes.

## MEAT

### SIRLOIN FROM ORIGINAL NORWEGIAN CATTLE

Exclusive beef from the original Norwegian milk cattle.

The meat is extra tasty and has a unique flavor of the Norwegian nature.

Kr 385,-

FOR TWO OR MORE  
- carved at your table -

### CÔTE DE BOEUF

Entrecôte is every chef's first choice and a real treat for your tastebuds!

Kr 365,- per person

### HANGER STEAK

«The best steak you've never heard of»  
It is also called Butcher's Steak because it was a delicious secret that the butcher put aside for his own use. The coarse fibers give it a little, but not much, resistance and a rich and flavorful taste.

Kr 295,- per person

### MEAT GARNISH (1)

Baked plum tomatoes - French Beans  
- grilled Paprika  
Sauce Béarnaise - Chimichurri - Herb Butter

### POTATOES

Potato salad - Baked Potato - French Fries