



WELCOME

*Fjellstua Café is a perfect place to enjoy a spectacular view
while having delicious food at 421 m a. s. l.*

PLEASE ORDER AT THE COUNTER



A BIT OF EVERYTHING

CINNAMON BUN / NOK 60

(Gluten (wheat), egg, milk, lactose)

TRADITIONAL WAFFLE / NOK 69

With jam/sour cream/brown cheese.

(Gluten (wheat), egg, milk, lactose)

VEGAN BROWNIE / NOK 79

Gluten and lactose free chocolate cake.

(Cashew nuts)

CHOCOLATE OR BLUEBERRY MUFFIN / NOK 55

(Gluten (wheat), egg, milk, lactose, traces of nuts, traces of soya)



CAKES

PASSION FRUIT CHEESECAKE / NOK 105

Cheesecake with passion fruit jelly.

(Gluten (wheat), egg, milk, lactose)

NORTHERN LIGHTS CAKE / NOK 105

Chocolate mousse with a salty caramel and chocolate base.

(Gluten (wheat), egg, milk, lactose)

VEGAN APPLE PIE / NOK 79

Juicy apple filling on a short crust base topped with apple
slices and almonds.

(Gluten (wheat), almonds)



LUNCH MENU

Available from 11.00-16.30

REINDEER STEW / NOK 275

A North Norwegian dish made from sliced reindeer meat, mushrooms, vegetables, cream sauce with juniper berries and goat cheese. Served with mashed potatoes, broccoli, and cranberries.

(Milk, lactose)

MARFI / NOK 175

Reindeer sausage served with celery root puree, mustard, and potato. **Contains pork*

(Milk, lactose, mustard)

VEGAN LENTIL STEW / NOK 220

Spicy and tomato-based lentil stew served with bread.

(Gluten (wheat), celery)



FISH SOUP / NOK 179

Creamy fish soup with leeks, pumpkin seeds, and prawns.

Served with bread and butter.

(Gluten (wheat), fish, milk, celery, shellfish, sulphites)

BACALAO / NOK 249

A North Norwegian cod dish with salted and dried cod in a rich tomato sauce. Served with bread and butter.

(Milk, lactose, fish, gluten (wheat))

WRAPS AND SANDWICHES / NOK 135

**Please ask a waiter for more information*



DINNER MENU

Available from 16.30-22.00

APPETIZER

ARCTIC CHAR / NOK 155

Served with smoked sour cream, pickled cucumber and fennel salad, and dill.

(Fish, milk, lactose)

REINDEER TATAKI / NOK 170

Lightly seared reindeer drizzled with a brown butter vinaigrette and topped with pickled Shimeji mushrooms and

Rye crumble.

(Gluten (Rye), lactose, sulphites, traces of sesame seeds)



MAIN COURSE

REINDEER STEAK / NOK 385

Celery purée, baked root vegetables, lingonberries, creamy mushroom sauce.

(Lactose, sulphites)

KLIPPFISH / NOK 365

Traditional salted and dried cod that is aged for 6 months is rehydrated with water over a 6-day process, we finish it by roasting it in the oven with butter and plate it with a celeriac/carrot mash and grilled cabbage; served with a sauce blanquette finished with trout roe and chives.

(Lactose, sulphites, egg, fish, celery)

CAULIFLOWER / NOK 265

Our vegan option, Pan fried cauliflower served with black garlic and cauliflower puree and charred scallions.

(Gluten (oats), sulphites, mustard)



DESSERT

PANNA COTTA / NOK 120

Cloudberry coulis and baked white chocolate.

(Milk, lactose)

CHOCOLATE MOUSSE / NOK 130

Chocolate mousse with an oat and coconut crumble, served
with strawberry coulis

(Gluten (oats), sulphites, lactose, milk)



CHILDREN'S MENU

Available all day for children under the age of 13

CHILDREN'S SAUSAGE / NOK 99

Potato purée, ketchup.

(Milk, lactose)

CHILDREN'S BURGER / NOK 99

Served with baked potato wedges and ketchup.

(Gluten (wheat), soya)



WINE

RED WINE

El Coto Rioja 12.5/75 cl / NOK 129 / 465

Santi Ripasso Valpolicella 75 cl / NOK 599

WHITE WINE

Octerra Chardonnay Viognier 12.5/75 cl / NOK 129 / 465

Prüm Riesling Trocken 75 cl / NOK 530

Pascal Amand Sauvignon 75 cl / NOK 530

Pascal Bouchard Chablis 75 cl / NOK 599

SPARKLING WINE

Freixenet Prosecco 20 cl / NOK 120

Freixenet Italian Rosé 20 cl / NOK 130

Freixenet Prosecco 75 cl / NOK 530

DESSERT WINE

Finca Antigua Moscatel 6 cl / NOK 110 / 510



COCKTAILS

GIN & TONIC / NOK 139

Bivrost Artic Gin with Thomas Henry tonic water,
garnished with lime peel

AQUAVIT & TONIC / NOK 139

Bivrost Aquavit with Thomas Henry tonic water,
garnished with lime peel

LYNGEN MULE / NOK 139

Bivrost Vodka with Thomas Henry ginger beer, fresh lime juice,
garnished with lime slices

FJELLBEKK / NOK 139

Bivrost Aquavit, Bivrost Vodka with Sprite, fresh lime juice,
garnished with lime slices

APEROL SPRITZ / NOK 139

Aperol Spritz, Prosecco, sparkling water garnished with orange
slices



SELECTED DRINKS

MACK LOCAL BEER & CIDER

Mack Pilsner (Barrel beer, 4,5 %) 0,5 l / NOK 124

Mack Nordlys (Barrel beer, 4.5%) 0,5 l / NOK 124

Isbjørn Vienna Lite (Gluten free) 0.5 l / NOK 124

Cider Peach/Raspberry 0.33 l / NOK 99

Cider Pear 0.33 l / NOK 99

WARM ALCOHOLIC DRINKS

Minttu with Hot Chocolate / NOK 130

Rum with Hot Chocolate / NOK 130

Baileys with Hot Chocolate/Coffee / NOK 130

Irish Coffee / NOK 130

SHOTS

Baileys / NOK 110

Bivrost Vodka / NOK 110

Bivrost Cask Aquavit / NOK 110

Bivrost Aquavit / NOK 110

Bivrost Aquavit Liquor / NOK 110

Bivrost Midsumarblót / NOK 110

Braastad Cognac / NOK 110

Jägermeister / NOK 110

Jameson / NOK 110

Minttu / NOK 110



NON-ALCOHOLIC DRINKS

MOCKTAILS

RIVER RED / NOK 109

Thomas Henry tonic water, orange juice, grenadine, fresh lime juice,
garnished with lime slices

ARCTIC SKY / NOK 119

Thomas Henry tonic water, Sprite, Grenadine, Curacuo blue, fresh
lime juice, garnished with lime slices

WINE

Blue Nun (Red wine) 12.5/75 cl / NOK 60 / 195

Blue Nun (White wine) 12.5/75 cl / NOK 60 / 195

SPARKLING WINE

Freixenet Cava 75 cl 75 cl / NOK 230

BEER

Isbjørn Lite (Gluten free) 0.33 l / NOK 55



SOFT / OTHER DRINKS

Cola-Cola / NOK 48

Cola-Cola Zero / NOK 48

Sprite / NOK 48

Fanta / NOK 48

Orange Juice / NOK 55

Apple Juice / NOK 55

HOT DRINKS

Tee *black, fruit, green / NOK 39

Black Coffee *free refill / NOK 44

Coffee with milk *free refill / NOK 44

Hot Chocolate / NOK 49

Whipped Cream / NOK 5