

# *the* Fjord Farm

11:00-16:00



## Waffles

### Farm Waffle

Potato waffle served with cured ham, farm dressing, garden salad

229,-

### Fjord Waffle

Potato waffle served with shrimps *Skagen*, trout roe, garden salad

259,-

### Dessert Waffle

Served with vanilla ice cream, brown cheese caramel, salted almonds

199,-

## Sandwiches

### Focaccia Sandwich

Served with pickled red onion, and wild garlic mayo. Choose your filling:

199,-

- *Homemade cooked ham*
- *Smoked Salmon*
- *White goat cheese*

## Warm Dishes

### Cauliflower Soup

Creamy cauliflower served with wild garlic, smoked venison

199,-

### Rømmegrøt (Sour Cream Porridge)

Traditional Norwegian porridge served with local cured meats and flatbread

299,-

## Light Bites

### Tasting Platter

Smoked herring, cured ham & venison, white & brown Undredal goat cheese, apple marmalade, crackers

319,-

### French Fries

Served with porcini mushroom aioli

99,-

*Come in to see what else is on the menu!*

# *the* Fjord Farm

**17:00-21:30**



## Starters

### Cauliflower Soup

Creamy cauliflower served with wild garlic, smoked venison

199,-

### Liveche Chicken Terrine

Chicken thigh terrine, porcini aioli, fried capers, gooseberries

229,-

### Salmon Tartare

Cured salmon, dill mayo, mustard seed, herbs, cured yolk

249,-

### Tasting Platter

Smoked herring, cured ham & venison, white & brown Undredal goat cheese, apple marmalade, crackers

319,-

## Main Courses

### Catch of the Week

Weeks' catch varies — please ask your server for details

### Pork Neck

Served with mashed potatoes, root vegetables, lemon-thyme jus

399,-

### Quinoa Salad

Local quinoa from Lærdal, baked beetroot, goat cheese, seeds

349,-

## Kids' Menu

### Bratwurst (Pork Sausage)

Served with mashed potatoes or french fries

149,-

### Chicken Nuggets

Served with mashed potatoes or french fries

149,-

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## DRINKS



### Local craft beer from Ægir Brewery in Flåm

#### ÆGIR AURLENDING

129,-

Light, crisp and easy to enjoy, with gentle malt sweetness and soft hop bitterness.

#### ÆGIR PILS

129,-

A clean and classic Pilsner with a bright floral character and a refreshing dry finish.

#### ÆGIR RALLAR

129,-

A rich dark ale with warm notes of caramel, chocolate and nuts.

#### ÆGIR JUICY IPA

129,-

A hazy, fruity IPA bursting with mango and pineapple, with very low bitterness.

#### ÆGIR BRAGESKÅL 15 ÅR

339,-

A barrel-aged barleywine with deep flavors of dried fruit, vanilla and oak.

### Selection of ciders from Norwegian fjords

#### KVESTAD ADELSTEIN

689,-

Elegant and fresh, with a crisp apple-forward taste and a long, clean finish.

#### AGA SIDER – BØDDEL

699,-

Strong and full of character, made from traditional Hardanger apples.

#### HUMLEPUNG ROSÉ

699,- / 149,-

Fresh and playful, blending apples and red berries with a lovely rosy color.

#### HARDANGER SAFT & SIDERFABRIKK STILL CIDER

679,- / 139,-

A still cider infused with elderflower for a gentle floral sweetness.

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