



the FjordFarm



Our à la carte menu is rooted in Norwegian traditions and built around ingredients from the fjord, the orchard, and nearby farms. We work with local meats, fresh seafood, and seasonal produce to create simple, honest food with a modern touch.

It's a place to slow down, enjoy meaningful flavors, and experience the essence of the region through food.

Enjoy!

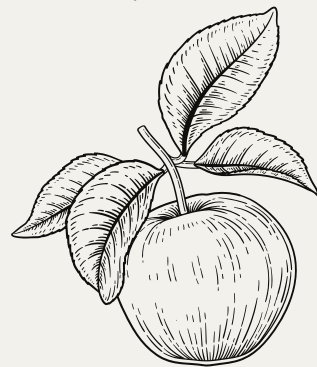
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STARTERS



Cauliflower Soup	199,-
Creamy cauliflower, wild garlic, smoked venison	
 Liveche Chicken Terrine	220,-
Chicken thigh terrine, porcini aioli, fried capers, gooseberries	
 Salmon Tartare	249,-
Cured salmon, dill mayo, mustard seed, herbs, cured yolk	

MAIN COURSES




Poached Cod Fillet	435,-
Served with cauliflower cream, broccolini, rich umami butter	
 Grilled Lamb	399,-
Served with roasted roots, lemon-thyme juice, cress	
 Quinoa Salad	349,-
Local quinoa, baked beetroot, goat cheese, seeds, micro-greens	
 Lapskaus	299,-
Norwegian stew with root vegetables, lamb, lingonberries, and flatbread	
Rømmegrøt	299,-
Warm sour-cream porridge with cured meats and flatbread	
Today's Farm Kitchen Special	400,-
Morning-picked local products turned into a dish with gentle global notes	

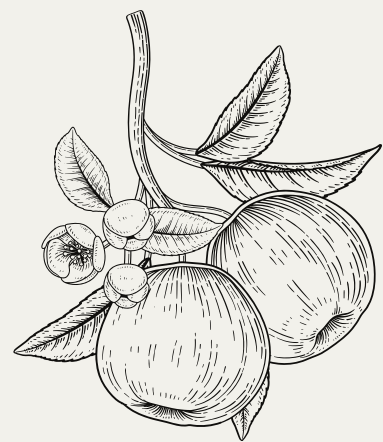


SMALL DISHES

- Farm Waffle** 299,-
Served with cured ham, farm dressing, garden salad
- Skagen Waffle** 259,-
Served with shrimps *Skagen*, trout roe, garden salad
- Focaccia** 199,-
Served with ham, pickled onion, wild-garlic mayo
-   **French Fries** 99,-
Served with porcini aioli

DESSERTS

-  **Carrot Cake** 189,-
Served with orange and honey glaze
-  **Dessert Waffle** 199,-
Served with vanilla ice cream, brown cheese caramel, salted almonds
-  **Ice Cream** 150,-
Ask for flavors



EXCLUSIVE NORWEGIAN WINES

SPARKLING

Slinde Musserende 1750,-
Sognefjord sparkling wine with bright bubbles and flavors of ripe apple, citrus and soft bread notes.

WHITE

Slinde Solaris 1750,- / 350,-
Crisp and aromatic with green apple, citrus and gentle floral notes.

RED

Slinde Solaris 1750,- / 350,-
Juicy dark berries, cherry and a touch of forest floor. Fresh and elegant.

FRUIT

Ytre Hvaler Vingard 1150,-
Apple–rhubarb fruit wine from Hvaler. Fresh, floral and lightly sparkling.

NORWEGIAN BEERS

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.

Looking for a drink recommendation? Just ask.



NORWEGIAN CIDERS

KVESTAD ADELSTEIN

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

689,-

AGA SIDER – BØDDEL

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

699,-

HUMLEPUNG ROSÉ

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

699,- / 149,-

HARDANGER SAFT & SIDERFABRIKK STILL CIDER

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

679,- / 139,-

TASTING SETS

Local Beer Tasting Menu

Three local beers poured as a smooth, easy tasting experience.

395,-

Local Cider Tasting Menu

A tasting set of three local ciders offering bright and fresh apple character.

490,-

LIQUEURS

FJORDING – HAZELNUT CREAM LIQUEUR

Smooth cream liqueur with roasted hazelnuts and a balanced, not-too-sweet taste.

119,-

GARDSBRENNERIET – ATTÅT APPLE LIQUEUR

Light and fruity apple liqueur with a clean garden-fresh flavor.

119,-

KVESTAD ICE CIDER

Golden, aromatic cider with deep apple notes created through ice-cider crafting.

169,-

Looking for a drink recommendation? Just ask.



SPIRITS

ÆGIR-KVIST ORGANIC GIN

Organic gin from Flåm with crisp juniper and citrus lifted by pure mountain water.

149,-

ÆGIR-ILMUR DILL AQUAVIT

Fresh dill leads this gentle, modern aquavit made for seafood and light sipping.

109,-

ÆGIR-ANEJO AGAVE SPIRIT

Rich, oak-aged agave spirit with smooth caramel, spice and rounded depth.

239,-

BAREKSTEN BOTANICAL GIN

Deep, botanical gin from Bergen packed with herbs, berries and earthy Nordic character.

159,-

JUNIPERUS UNICRNIS PINK GIN

A soft, fruity pink gin with a natural color and sweet summer berries.

169,-

ONYX CRYSTAL GIN

Refined Oslo gin with a sleek feel and gentle citrus-spice notes.

229,-

FEDDIE SINGLE MALT WHISKY

A bright coastal whisky with grain, light fruit and a whisper of sea spray.

159,-

APAL APPLE SPIRIT

Oak-aged apple spirit with deep apple flavor and warm vanilla-spice tones.

139,-

PREMIUM MIXERS

FEVER TREE

Perfect flavor's to elevate your drink:

- INDIAN TONIC WATER – light, crisp and gently citrusy.
- RASPBERRY & RHUBARB TONIC – bright, floral and fruity.
- GINGER ALE – Rich ginger spice with a warm finish.

59,-

Looking for a drink recommendation? Just ask.



SOFT DRINKS & JUICES

FRIGARD – RASPBERRY & REDCURRANT

99,-

From Lærdal, Norway – A fresh mix of raspberry depth and redcurrant lift.

1184 SOGNAMOST – JUICE SELECTION

89,-

From Sogn, Norway – Hand-pressed must from old-garden fruit.

Flavours:

- Apple & Blackcurrant: Strong and juicy.
- Apple & Raspberry: Soft and fragrant.
- Pure Apple Must: Clean and unfiltered.

BALHOLM – SPARKLING APPLE

89,-

From Sogn, Norway – Fresh apple must with a soft sparkle.

COFFEES & TEAS

Espresso

50,-

Doppio

65,-

Macchiato

55,-

Cappuccino or Latte

70,-

Americano

50,-

Decaffeinated Coffee

50,-

Tea

45,-

Hot Chocolate

70,-

