

-the- FjordFarm



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 & Light Bites

Focaccia Sandwich

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

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

199,-

Tasting Platter

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

319,-

French Fries

Served with porcini mushroom aioli

99,-

Soups & Hot Meals

Soup of the Day

Please ask us for details

199,-

Lapskaus (Norwegian Stew)

Traditional Norwegian stew with root vegetables and lamb

199,-

Main of the Day

A daily main dish, created fresh by our chef from the best of what's in season

399,-

Desserts

Dessert of the Day

Please ask us for details

189,-

Ice Cream & Sorbet | 1 scoop

Flavours:

- Vanilla ice cream
- Brown cheese ice cream
- Lemon & honey sorbet
- Plum sorbet

59,-

DRINKS

SOFT DRINKS & JUICES



FRIGARD – RASPBERRY & REDCURRANT

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

99,-

1184 SOGNAMOST – JUICE SELECTION

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

89,-

Flavours:

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

BALHOLM – SPARKLING APPLE

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

89,-

Our soda selection varies — please ask your server

COFFEES & TEAS

Filter Coffee / Tea

45,-

BEERS

Local craft beer from Ægir Brewery in Flåm

ÆGIR AURLENDING

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

129,-

ÆGIR PILS *draft*

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

129,-

ÆGIR RALLAR *draft*

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

129,-

ÆGIR JUICY IPA

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

129,-

ÆGIR BRAGESKÅL 15 ÅR

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

339,-

ÆGIR VELHEIM | 0,5%

Alcohol free pale ale is light, hoppy and easy drinking.

79,-

DRINKS

WINES

Exclusive Norwegian wines from Slinde Vineyard, Sogndal

WHITE

Slinde Solaris

Crisp and aromatic with green apple, citrus and gentle floral notes.

1750,- / 350,-

RED

Slinde Solaris

Juicy dark berries, cherry and a touch of forest floor. Fresh and elegant.

1750,- / 350,-

HOUSE WINES

Our wine selection varies — please ask your server

149,-

CIDERS

Selection of ciders from Norwegian fjords

KVESTAD ADELSTEIN

Juicy and fruity with good body and freshness, with notes of ripe apples, and herbs.

689,- / 149,-

HUMLEPUNG ROSÉ

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

699,- / 149,-

SPIRITS

Selection of spirits from Norwegian producers

FJORDING – HAZELNUT CREAM LIQUEUR

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

119,-

ÆGIR-KVIST ORGANIC GIN

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

149,-

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,-

FEDDIE SINGLE MALT WHISKY

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

159,-

