MAIN

UNTIL 21:00

MEAT DISHES

DEER STEW | 1 / 8 / 14

Deer stew / fresh vegetables / baked potatoes / jam of cranberries

NOK: 340,-

LEG OF LAMB| 1 / 2 / 14

Slow cooked lamb leg / fresh vegetables / baked potatoes / redwine sauce / jam of cranberries

NOK: 390,-

SIRLOIN STEAK | 1 / 8 / 13

Steak / fresh vegetables / baked potatoes / bearnaise sauce

NOK: 395,-

BIFFSNADDER | 1 / 8 / 13

Typical Norwegian baked cutted beef in onion and paprika / salad / fries / bearnaise sauce

NOK: 310,-

POLLFOSS BURGER | 1 / 2 / 4 / 11 / 13

Beef burger / salad / egg / pickles / cheese / BBQ sauce / fries

NOK: 275,-

MOOSE BURGER | 1 / 2 / 4 / 11 / 13

Local moose meat / salad / pickles / cheese / egg/ fries

NOK: 285,-

FISH DISHES

SALMON | 1 / 2 / 6

Salmon / fresh vegatables / baked potatoes / hollandaise sauce

NOK: 310,-

COD | 1 / 2 / 6

Cod / fresh vegatables / baked potatoes

NOK: 325,-

****dishes contains allergens****

ALLERGENS

1. LACTOSE
2. GLUTEN
3. PEANUTS
4. SESAME
5. MOLLUSCS
6. FISH
7. CRUSTACEANS
8. CELERY
9. SOY
10. LUPINS
11. EGG
12. NUTS
13. MUSTARD
14. SULFITT

Pollfoss Hotell

DESSERT

CHOCOLATE FONDANT | 1 / 2 / 9 / 11 / 12

Chocolate fondant / vanilla ice cream / red berries

NOK: 125,-

WARM APPLEPIE | 1 / 2 / 11 / 12

Apple pie / vanilla ice cream / cinnamon

NOK: 110,-

BANANA SPLIT | 1 / 11 / 12

Banana, vanilla-, chocolate & strawberry ice cream / chocolate sauce, roasted nuts

NOK: 145,-

NORWEGIAN WAFFLE| 1 / 2 / 11

Waffle / vanilla ice cream / jam

NOK: 95,-

****dishes contain allergens****

ALLERGENS

1.LACTOSE
2.GLUTEN
3.PEANUTS
4.SESAME
5.MOLLUSCS
6.FISH
7.CRUSTACEANS
8.CELERY
9.SOY
10.LUPINS
11.EGG
12.NUTS
13.MUSTARD
14.SULFITT

STARTERS

GOOD TO START WITH

CARPACCIO 11 / 13

Thinly sliced beef fillet / arugula / truffle mayonnaise / parmesan

NOK: 150,-

BREAD PLATTER 1 / 2 / 11 / 13

Fresh bread with different dips / butter

2 persons - NOK: 95,-

SOUP OF THE MONTH

Special selected soup from the chef
Ask our staff for the soup of the month and allergens

NOK: 125,-

ALLERGENS

1.LACTOSE
2.GLUTEN
3.PEANUTS
4.SESAME
5.MOLLUSCS
6.FISH
7.CRUSTACEANS
8.CELERY
9.SOY
10.LUPINS
11.EGG
12.NUTS
13.MUSTARD
14.SULFITT

SOFT DRINKS.

PEPSI, PEPSI MAX, SOLO, 7UP, TONIC, APPLE JUICE
BOTTLE 330 ML:

NOK 60,-

BEER

DRAFT BEER - CARLSBERG | 2
SMALL: NOK 65,-
REGULAR: NOK 115,-

LOMB - LOCAL BEER | 2, BOTTLE 500 ML:

NOK 145,-

ERDINGER WEISBEER 0.0% | 2, BOTTLE 330 ML:

NOK 70,-

HOUSEWINES

PIERRIEK HARANG - CHARDONNAY 2023, FRANCE | 14

GLASS: NOK 125,-
BOTTLE: NOK 550,-

DOMAINE MONTROSE, BLEND ROSE 2022, FRANCE | 14

GLASS: NOK 125,-
BOTTLE: NOK 600

CASILLERO DEL DIABLO, CABERNET SAUVIGNON 2022, CHILE | 14

GLASS: NOK 125,-
BOTTLE: NOK 550,-

WINES PER BOTTLE

SPY VALLEY - SAUVIGNON BLANC 2024, MARLBOROUGH, NEW ZEALAND | 14

BOTTLE: NOK 600,-

MASI, MASIANCO - PINOT GRIGIO, 2023, VERONA, ITALIE | 14

BOTTLE: NOK 650,-

DR. HERMANN - RIESLING TROCKEN 2023, MOSEL, GERMANY | 14

BOTTLE: NOK 700,-

JEAN JACQUES GIRARD - CHARDONNAY 2023 - BOURGOGNE, FRANCE | 14

BOTTLE: NOK 850,-

JEAN JACQUES GIRARD - PINOT NOIR 2023 - BOURGOGNE, FRANCE | 14

BOTTLE: NOK 850,-

LECEA CRIANZA - RIOJA 2019 - SAN ASENSIO, SPAIN | 14

BOTTLE: NOK 750,-

MASI, CAMPOFIORIN - 2021 VERONA, ITALY | 14

BOTTLE: NOK 650,-

Allergens can be found on the second page of the menu