



# Olden Fjordhotel

## Chef's Dinner Suggestion

### **Mozzarella Patties**

*Breaded and deep-fried Mozzarella cheese in a light, buttered, anchovies- and garlic sauce*

kr 165, -

Allergens: milk, eggs, wheat gluten, fish

### **Beef Carpaccio**

*Thin slices of beef with celery, mushrooms, Parmesan cheese, and lemon emulsion*

kr 185, -

Allergens: milk, celery

### **Shrimp Acapulco**

*A Mexican touch of a classic shrimp cocktail. With Rucola salad and guacamole sauce*

kr 175, -

Allergens: shellfish

### **Soup of the day**

kr 100, -

Allergens: To be announced with type of soup

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### **T-bone Steak**

*With Rösti potatoes, onions rings, asparagus, and Café de Paris butter*

kr 295, -

Allergens: Milk

Rare. Medium rare (45° C). Medium (55° C). Medium well (65° C). Well done (80° C)

### **Lamb Rack**

*In a garlic-rosemary sauce with Lyonnaise potatoes and stirred vegetables*

kr 315, -

Allergens: Milk

### **Lobster Thermidor**

*Gratinated lobster with a cream-based mustard sauce, flavored with spices and Parmesan cheese. Potato cream gratin. Side salad*

kr 450, -

Allergens: seafood, egg, mustard, milk

### **Poached Salmon**

*Served with butter cream and dill sauce, boiled potatoes, and vegetables*

kr 285, -

Allergens: fish, milk

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### **Choice of homemade desserts**

*Ask for the dessert menu!*