



À LA CARTE

Kraftverket

STARTERS



MAIN COURSES

SMOKED TROUT

Smoked trout with roasted potatoes, whipped sour cream, dill oil & apple compote and caviar.

(GLUTEN, DAIRY, CITRUS, FISH)

kr195

LOCAL BEEF TENDERLOIN TATAKI

Served with Tiger's milk marinade, seaweed and wafu sesame sauce.

(EGG, SOY, SESAME, NUTS, DAIRY, MUSTARD) kr190

FISH SOUP SMALL

A rich and velvety soup with local trout, cod, moussles and shrimp. Served with bread and whipped butter.

(DAIRY, CITRUS, FISH, SHELLFISH, MOLLUSCS, CELERY)

kr195

FISH OF THE WEEK

(FISH, LACTOSE)

kr390

AUTUMN DISH OF THE WEEK

Ask us about the dish of the week.

Small dish

kr210

(ASK US ABOUT THE ALLERGIES)

FISH SOUP

A rich and velvety soup with local trout, cod, moussles and shrimp. Served with bread and whipped butter.

(DAIRY, CITRUS, FISH, SHELLFISH, MOLLUSCS, CELERY)

kr325

SLOW COOKED LAMB RUMP

Served with a potato mousseline, rich lamb jus, lingonberry compote and seasonal vegetables.

(SESAME, DAIRY, MUSTARD)

kr390

BEEF TENDERLOIN

Served with oven-roasted potatoes, seasonal vegetables, and a rich sauce.

kr445

(DAIRY, CELERY, MUSHROOM, SULFITE)

BEEF BURGER

Brioche bun with kimchi mayonnaise, crisp lettuce, tomato, onion, cheddar cheese and bacon. Served with oven-roasted potatoes.

kr295

(LACTOSE, EGG, GLUTEN, CITRUS, MUSTARD, MUSHROOMS)



DESSERTS



HOMEMADE CRÈME BRÛLÉE

with hint of yuzu and fresh lime

(LACTOSE, EGG, CITRUS)

kr145

MADAGASCAN CHOCOLATE BROWNIES

served with berry coulis and vanilla ice cream

(LACTOSE, EGG, GLUTEN)

kr145

AUTUMN CAKE: WARM APPLE & PLUM

BROWN BUTTER CRUMBLE CAKE.

Served with salted caramel and prune sauce, ice cream and cloudberry.

(LACTOSE, EGG, GLUTEN)

kr129

ICE CREAM / SORBET 1/2/3 SCOOPS

Assorted flavours, served with sauce and crumble

(ALLERGENS DEPEND ON SELECTION)

kr 35/65/90

MILKSHAKES

chocolate, strawberry, salty caramel, vanilla and pistachio

(LACTOSE, GLUTEN)

kr79

MOCHI ICECREAM

Mango, Yuzu, Pistachio, salt caramel or chocolate

1,2 or 3 pieces

(LACTOSE)

kr 35/65/90

BRENNEVIN/LIQUER

AKEVITT kr 140

Bareksten botanical

LYNG botanical

GAMMAL OPPLAND

ARVESØLVET - HELT KLAR

LØITEN LINIE

FEDDIE - cask aged, powered by women

BAILEYS kr 140/170

KAHLUA kr 140/170

COGNAC kr 150/180

DEANSTON Single Malt kr 160

JURA Single Malt 10år kr 160

McAfee's Benchmark, Bourbon kr 160

Tullibardine 225 kr 180

Tequila kr 130

Vodka kr 130

Jägermeister kr 140

Fernet Branca kr 120

Små sure cola kr 110

Hot & Sweet kr 110

Gammel dansk kr 110

Sambuca kr 110

ALKOHOLFRITT/NO ALCOHOL

BRUS; cola, fanta, cola zero, sprite kr 42

SNÅSA m/bobler, sitron, bringebær kr 42

EPLEMOST GLASS kr 42

VIBE by Voe Lemon, tropisk 0,33l kr 59

Klokk&Co Ginger / Lemon ginger kr 68

SAFTERIET; eple, rips, kirsebær, kr 68

bringebær, solbær

Balholm sprudlande eple kr 230

Balholm Limonade Bring/rips kr 230

Frisider granskudd 0,75l kr 280

Rabarbra, Inderøy Mosteri 0,75l **kr 245 / GLASS**
kr 68

DRIKKEKART/ BAR MENU

ØL/BEER

Wisby STOUT 0,33L kr 120

KINN IPA, Helgen 0,44l kr 120

KINN PILS, MURAR 0,75l kr 189

KINN Staut, Blåmyra 0,75l kr 350

Nøisom Stråmann, Hvetetøl 0,44l kr 120

HANSA PILS TAP 0,4l kr 120

HANSA PILS Lite 0,5l kr 120

FATØL Nøgne Ø 0,5l kr 120

HANSA IPA 0,5l kr 120

HANSA MANGO 0,5l kr 120

CORONA 0,33l kr 120

Brew Dog PUNK IPA 0,33l kr 130

CIDER

GREVENS PÆRE 0,5l kr 120

GREVENS CHERRY 0,5l kr 120

BULMERS ORIGINAL kr 160

BULMERS RED BERRIES kr 160

Pink Gin & Tonic 0,33 kr 120

Mandarina Spritz 0,33 kr 120

Hard seltzer, eple 0,5 kr 120

ALKOHOLFRIØL/BEER NO ALCOHOL

KJØREPILS sagene 0,33l kr 68

Brooklyn larger 0,33l kr 68

FRIPA, IPA klokk&co 0,33l kr 68

MUSSERANDE VIN/SPARKLING

OXNEY classic, økologisk, kr 1480
Storbritannia

Marcel Pierre Champagne Brut, kr 1100
Frankrike

Cabelier Cremant Jura Brut, kr 870
Frankrike

Proverbio, prosecco, kr 680
BioDynamisk, Italia

Pizzolato prosecco brut, Italia kr 680

KVITVIN/WHITE WINE

Matsu La Jefa 2022 Spania	kr 1220
Presqu'île Chardonnay, California	kr 1050
Etna Bianco Crater Monterosso 2017, Sicilia, Italia	kr 990
Cloudy Bay Sauvignon, New Zealand	kr 960
Hacienda Lopez de haro, Spania	kr 950
Jonty's Ducks Pekin, Sør Afrika	kr 900
Pinot Grigio Ramato, Italia	kr 890
Meinklang, Heideboden, Østerrike	kr 690
Hirschhof Riesling Trocken, Tyskland	kr 670 / GLASS kr 150
False Bay, Chenin Blanc, Sør Afrika	kr 620 / GLASS kr 140
Laroche Chardonnay, Frankrike	kr 575 / GLASS kr 130

ROSÉ

Pet Nat by Toni Hartl, 2022, biodynamisk, Østerrike	kr 910
Casa da Passarella, 2020, Portugal	kr 920
Antonutti collevento 921 extra dry, Italia	kr 895
Aka Primitivo, frisk&fruktig, Italia	kr 895
Leitz rosé, pinot noir trocken, Tyskland	kr 550 / GLASS kr 130

DESSERTVIN/DESSERT WINE

Disznókő Tokaji Ungarn	kr 140 GLASS
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RAUDVIN/RED WINE

Viña Ardanza Reserva 2017, Magnum 150cl, Spania	kr 3080
Ratti Marcenasco Barolo 2021, Italia	kr 1150
Cogno Montegrilli, Nebbiolo 2022, Italia	
Ch. Pey La Tour Réserve 2021, Bourdeaux	kr 920
Valpolicella Superiore økologisk, Italia	kr 770
Boutique Selection Cotes Du Rhone, Frankrike	kr 750
Pietro Di Campo, Silenzio Barbera, Italia	kr 575 / GLASS kr 130
Cono Sur Organic, Pinot noir 2023, Chile	kr 575 / GLASS kr 130
Toscana Rosso, Økologisk, Italia	GLASS kr 130

Fruktvin- NATUR/FRUIT WINE

VESTAVIN Skumring, Norge, Jølster 0,5l	kr 850
VESTAVIN Eplehagen, Norge, Jølster 0,5l	kr 760
VESTAVIN Borgund, Norge, Jølster 0,5l	kr 750

ALKOHOLFRIE VIN ALTERNATIV NO ALCOHOL WINE OPTIONS

VILLBRYGG Eng02 - Økologisk - Norge. Urter, frukt og bær. Passer til lettere mat, fisk, skalldyr, salater.	kr 490
VILLBRYGG Skog 03 - Økologisk - Norge. Granskudd, ryllik, sitrongress og bjørkeblad. Passer til sjømat, røkt fisk, spekemat og nordisk kjøkken.	kr 490