JØLSTRAHOLMEN

Restaurant Kraftverket

MENU

MAIN COURSES

WEEKLY WINTER SPECIAL — 210

Ask us about this week's special. A small main course.

PLEASE ASK US ABOUT ALLERGENS

FISH OF THE WEEK — 390

Redfish and trout with seasonal vegetables, mashed potatoes and a sauce made from roasted halibut heads.

FISH, LACTOSE, CELERY

Wine pairing: Hirschhof Riesling Trocken

BEEF TENDERLOIN — 445

With oven-roasted potatoes, seasonal vegetables and a sauce made from beef bone stock.

SESAME, MILK, MUSTARD

Wine pairing: Valpolicella

BEEF BURGER — 295

Brioche bun, homemade dressing, crisp lettuce, tomato, onion, cheddar and bacon. Served with oven-roasted potatoes.

EGG, GLUTEN, MILK, MUSTARD

Beer pairing: Corona / Strømann wheat beer

DESSERTS & SWEET TREATS

HONEY CAKE

With homemade caramel sauce.

EGG, LACTOSE, GLUTEN

135

MADAGASCAR BROWNIES / CHOCOLATE FUDGE CAKE

With berry coulis and vanilla ice cream.

EGG, LACTOSE · LACTOSE-FREE OPTION

145

EVENTYR CHOCOLATE

1 piece 30 / 2 pieces 50

ICE CREAM

A selection of flavours. Served with sauce and crumble or a cookie.

LACTOSE

1 / 2 / 3 scoops 35 / 65 / 90

MILKSHAKE / SMOOTHIE

Milkshake: chocolate, strawberry, vanilla, pistachio.
Smoothie: raspberry, strawberry, mango.

79

MOCHI ICE CREAM

Mango, yuzu, pistachio, salted caramel or chocolate.

LACTOSE

1 / 2 / 3 pieces 35 / 65 / 90