



FORRETT

Oksecarpaccio

*Med parmesan, ristede pinjekjerner, estragonolje
og toastet brød.*

Kr. 225.-

Inneholder: melk, pinjekjerner, soya

Brødet inneholder: hvete

Kremet rekesuppe

Serveres med brød og smør.

Kr. 189.-

Inneholder: skaldyr, melk, sulfitt

Brødet inneholder: hvete

Husets konjakk- og akevittgravede ørret

Serveres med på rugbrød med sennepssaus.

Kr. 225.-

Inneholder: fisk, melk, sennep, fisk, sulfitt

Hvitløksbrød

Kr. 55.-

Inneholder: hvete, melk, soya



HOVEDRETTER

Lutefisk

Ertestuing, bacon, sennepssaus og mandelpoteter.

Kr. 698.-

Inneholder: fisk, melk, sennep

Wienersnitzel

På ekte vis av kalv med sitron, ansjos og kapers, serveres med erter og hvitløksstekte poteter.

Kr. 365.-

Inneholder: melk, soya, fisk, hvete, egg, sulfitt

Lammecarré

Serveres med honning-glaserte rotgrønnsaker, fløtegratinerte poteter og lammesaus tilsatt rosmarin.

Kr. 498.-

Inneholder: melk, sulfitt, selleri

Biff Tournedos

Baconsurret indrefilet av okse, serveres med gulrottimball, blomkål, Pommes Anna og rødvinsaus.

Kr. 498.-

Inneholder: melk, sulfitt, egg, soya

De fleste retter kan tilpasses ulike allergener. Gi alltid beskjed om dine allergier ved bestilling.

For best mulig opplevelse tas det forbehold om endringer basert på råvaretilgang.



DESSERTER

Kumlegaardens bakte ostekake

Serveres med bringebærcoulis.

Kr. 198.-

Inneholder: hvete, melk, egg, soya

Hjemmelaget karamellpudding

Serveres med pisket fløte og karamellsaus.

Kr. 149.-

Inneholder: melk, egg

Icecup Flensburg

Lune kirsebær med vaniljeis og eggelikør.

Kr. 195.-

Inneholder: sulfitt, melk, egg

Blåmuggost

Nidelven Blå - Roquefort - Stilton

Kr. 275.-

Inneholder: melk

Kumlegaardens kremkaffe

*Kaffe med brunt sukker, konjakk VSOP
og pisket fløte.*

Kr. 165.-

Inneholder: melk, sulfitt



Appetizers

Beef Carpaccio

With parmesan, roasted pine nuts, tarragon oil
and toasted bread.

NOK 225,-

Contains: milk, pine nuts, soya

Creamy Shrimp Soup

Served with bread and butter.

NOK 189,-

Contains: shellfish, milk, sulphites, wheat

House's Cognac and Aquavit Cured Trout

Served on rye bread with mustard sauce.

NOK 225,-

Contains: fish, milk, mustard, fish, sulphite

Garlic Bread

NOK 55,-

Contains: wheat, milk, soya



MAIN COURSES

Lutefisk

A traditional Norwegian fish, fermented with lye.
Served with pea stew, bacon, mustard sauce
and almond potatoes.

NOK 698,-

Contains: fish, milk, mustard

Wiener Schnitzel

Authentic veal preparation with lemon, anchovies, and capers,
served with peas and garlic-roasted potatoes.

NOK 365,-

Contains: milk, soy, fish, wheat, egg, sulphite

Frenched lamb rack

Served with honey-glazed root vegetables, creamy gratin potatoes
and lamb sauced flavoured rosemary.

NOK 498,-

Contains: milk, sulphite, celery

Tournedos

Beef tenderloin with bacon,
carrot timball, broccolini, Pommes Anna
and red wine sauce

NOK 498,-

Contains: allergens announced at the table

Most dishes can be adapted for various allergies.
Always inform us of your allergies when ordering.

For the best possible experience, please note that
changes may occur based on ingredient availability.



CHILDREN'S MENU

Wiener Sausage

Two wiener sausages with light salad
and homemade mashed potatoes.

NOK 98,-

Contains: milk

Chicken Nuggets

Served with pan fried potatoes and Sweet Chili sauce.

NOK 145,-

Contains: milk, egg, wheat, sulphite

Pasta Bolognese

NOK 138,-

Contains: milk, wheat, egg

Pancake

With vanilla ice cream
and chocolate sauce.

NOK 98,-

Contains: milk, egg, wheat



DESSERTS

Baked Cheesecake

With raspberry coulis.

NOK 198,-

Contains: wheat, milk, egg, soy

Homemade Caramel Pudding

Served with whipped cream and caramel sauce.

NOK 149,-

Contains: milk, egg

Icecup Flensburg

Warm cherries with vanilla ice cream and egg liqueur.

NOK 195,-

Contains: sulphite, milk, egg

Blue Cheese

Nidelven Blå - Roquefort - Stilton

NOK 275,-

Contains: milk

Kumlegaarden's Cream Coffee

Coffee with brown sugar, VSOP cognac,
and whipped cream.

NOK 165,-

Contains: milk, sulphite