

IT'S ALL ABOUT THE GOATS & THE FJORDS

- STARTERS -

GOAT CHEESE DIP 220,-
Creamy goat cheese dip, fresh herbs, rose pepper,
pomegranate, honey dressing, served with bread
(M,W)

GOAT CHEESE & HUMMUS 195,-
Sweet potato hummus, charred goat cheese,
asparagus crudités, caramelised fruit, nuts,
served with bread (add goat meat +120kr)
(SS,M,P,WL,W,C,SP)

SHRIMPS & DIPS 165,-
250g of shrimps in shells, served with bread
and selection of 3 house dips.
(E,S,F,W,MD)

SALMON & WAFFLE 195,-
Cured salmon, creme fraiche, capers,
pickled leek, fresh herbs, served on a waffle
(F,E,W,M,SP,MD)

- PIZZA - 30CM -

QUATTRO FORMAGGI(W,M,WL,N) 255,-
White sauce, mozzarella, local goat cheese, blue
cheese, chèvre, fig honey, walnuts

SALAMI (W,M,SP) 255,-
Tomato sauce, mozzarella, local salami
from Voss, rucola

VEGANO (W) 255,-
Tomato sauce, caramelised onions,
champignons, capers, pickled chili, aioli, rucola

UNDREDAL (W,SP,M) 270,-
Tomato sauce, mozzarella, minced goat meat,
capers, roasted peppers, rucola

BACON (W,M,SP) 245,-
White sauce, mozzarella, bacon,
caramelised onions, sweet leek, rucola

MARGHERITA (W,M) 225,-
Tomato sauce, mozzarella, basil

BRUNOST DIAVOLA (W,M,SP) 265,-
tomato sauce, mozzarella, spicy salami,
brown cheese from Undredal, pickled chilli

THE ONE AND ONLY!

- MAIN COURSE -

HALLOUMI BOWL 315,-
Halloumi from Undredal, barley salad, pickled
summer vegetables, lettuce, tomatoes, sweet
potato hummus
(M,W,S,SS,N,MD,SY)

BABY GOAT 395,-
Slow cooked baby goat meat, roasted sweet potato,
marinated summer cabbage, crispy kale, gravy
(SP,C,MD)

SKAGEN SANDWICH 295,-
Seafood salad, dill mayonaisse,
toasted homemade bread, lettuce, pickles, dill
(SF,W,E,MD,SP)

BABY GOAT FEAST!

Confit and oven-baked whole baby goat leg,
served with green salsa, aioli, coleslaw,
barley salad, hummus, cream cheese dip,
and homemade garlic bread
(W,M,E,SP,SS,)



SHARING MEAL FOR 2 PERSON..... 1085,-

SOMETHING SWEET

BROWN CHEESE BROWNIE 155,-
Brownie made with brown cheese from Undredal,
raspberry coulis, fresh berries, mascarpone mousse
(W,M)

COCONUT PANACOTTA 155,-
Coconut panacotta - vegan, rhubarb two ways,
vegan meringue
(SP)

ICE CREAM-LIKE..... 155,-
Frozen & whipped creamy mousse with marinated
cherries & caramel bits
(E,M)

⇒ TASTE OF UNDREDAL

CHEESE SELECTION 355,-
(W,M)

CHEESE & CHARCUTERIE SELECTION 395,-
(W,M)

ALT HANDLER OM GEITENE OG FJORDENE!

- FORRETTER -

GEITOSTDIPP 220,-
Kremet geitostdipp, friske urter, rosépepper,
granateple, honningdressing, servert med brød
(M,W,SP)

GEITOST & HUMMUS 195,-
Søtpotethummus, brent geitost,
aspargescrudités, karamellisert frukt, nøtter,
servert med brød (**legg til geitekjøtt +120 kr**)
(SS,M,P,WL,W,C,SP)

REKER & DIPPER 165,-
250g reker med skall, servert med brød og et
utvalg av 3 husets dipper.
(E,S,F,W,MD)

LAKS & VAFFEL 195,-
Gravet laks, crème fraîche, kapers, syltet
purre, friske urter, servert på vaffel
(F,E,W,M,SP,MD)

- PIZZA - 30CM -

QUATTRO FORMAGGI(W,M,WL,N) ... 255,-
Hvit saus, mozzarella, lokal geitost,
blåmuggost, chèvre, fikenhonning, valnøtter

SALAMI (W,M,SP) 255,-
Tomatsaus, mozzarella, lokal salami fra Voss,
ruccola

VEGANO (W) 255,-
Tomatsaus, karamellisert løk, champignon,
kapers, syltet chili, aioli, ruccola

UNDREDAL (W,SP,M) 270,-
Tomatsaus, mozzarella, kvernet geitekjøtt,
kapers, ovnsbakt paprika, ruccola

BACON (W,M,SP) 245,-
Hvit saus, mozzarella, bacon, karamellisert
løk, søt purre, ruccola

MARGHERITA (W,M) 225,-
Tomatsaus, mozzarella, basilikum

BRUNOST DIAVOLA (W,M,SP) 265,-
Tomatsaus, mozzarella, spicy salami,
brunost fra Undredal, syltet chili

DEN ENE OG ENESTE!

- HOVEDRETT -

HALLOUMIBOLLE 315,-
Halloumi fra Undredal, byggsalat, syltede
sommergrønnsaker, salat, tomater,
søtpotethummus
(M,W,S,SS,N,MD,SY)

KJE 395,-
Langtidskokt kjekjøtt, ovnsbakt søtpotet,
marinert sommerkål, sprø grønnkål, brun saus
(SP,C,MD,SS)

SKAGENSMØRBRØD 295,-
Sjømat salat, dillmajones,
ristet hjemmelaget brød, salat, pickles, dill
(SF,W,E,MD,SP)

BABY GOAT FEAST!

Konfitert og deretter ovnsbakt hele
baby geit bein, servert med grønn salsa,
aioli, kålsalat, byggsalat, hummus
kremost dip, hjemmelaget hvitløksbrød
(W,M,E,SP,SS,)



DELE MÅLTID FOR 2 PERSONER.... 1085,-

NOE SØTT

BRUNOST BROWNIE 155,-
Brownie laget med brunost fra Undredal,
bringebercoulis, ferske bær
(W,M)

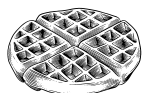
KOKOS-PANNACOTTA 155,-
Kokos Panna Cotta - vegansk,
rabarbra på to måter, vegansk marengs
(SP)

FROSSEN KREM 155,-
En frossen & pisket kremet mousse med marinerte
kirsebær og biter av karamell – minner om iskrem
(E,M)

➡ SMAK AV UNDREDAL

OSTEFAT 355,-
(W,M)

OST - OG CHARCUTERIEFAT..... 395,-
(W,M)



WAFFLES

BROWN CHEESE/JAM 65,-

JAM / SOUR CREAM 65,-

(E,M,W)

Limited Availability

**HOMEMADE CHOCOLATE &
BROWN CHEESE COOKIES** 65,-

(E,M,W)

COFFEE :

BLACK FILTER 40,-

CAPPUCCINO (M) 55,-

LATTE (M) 55,-

ESPRESSO/DOUBLE ESPRESSO 55,- / 60,-

FLAT WHITE (M) 55,-

CHOCOLATE (M) 55,-

TEA 55,-



AVEC % 4CL :

BAILEYS (M) 105,-

COGNAC VS COURVOISIER 128,-

KAHLÚA (COFFEE LIQUER) 105,-



COFFEE DRINK %

COFFEE BAILEYS (M) 145,-

Baileys, Coffee

IRISH COFFEE (M) 168,-

Jameson Whisky, Coffee, Cream

WHITE RUSSIAN

Kahlúa Coffee Liqueur, Vodka, Cream (M) 155,-

- LOCALLY CRAFTED BEER -

ÆGIR IPA DRAFT 0.33 129,-
0.50 159,-

ÆGIR CANS 0.44 : 149,-

VETLEBROR (Session Ipa)

JUICY (Light Fruity Ipa)

PILS (Czech-Style Pilsner)

LÆRDØL (Sour Cherry Rye)

RALLAR (Amber Ale)

- BEER -

DRAFT 0.50 :
HANSA PILSNER..... 145,-

- OTHER -

0.33 :
GINGER JOE (Ginger Beer) 125,-

- LOCAL CIDER -

0.33 :
FJELLSIDER(Aple) 125,-
TINNESIDER (Aple & Blackcurrant) 155,-

Most beers contain gluten
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- COCKTAILS -

PREMIUM GIN & TONICS..... 178,-

- Local Ægir Kvist Gin, Grapefruit zest
- Hendrick's Gin, Cucumber, Black Pepper
- Bareksten Gin, Orange Zest

APEROL SPRITZ 158,-
Aperol, Cava, Soda Water

HUGO SPRITZ 158,-
Elderflower Liqueur, Mint, Cava, Soda Water

 **UNDREDAL DELIGHT** 178,-
Rum, Cartron Passion Fruit, Agave Sirup,
Mango Purée, Lime Juice

- SOFT DRINKS -

0.33 :
COCA COLA 59,-
COCA COLA ZERO 59,-
SPRITE 59,-
SOLO 59,-
0.40 :
FUZETEA 59,-

HELLES GOOD LAGER 0.44 0.5 % ... 89,-
GINGER JOE 0% 0.33 79,-
SAN PELLEGRINO 0.70 95,-

- LOCAL JUICE -

0.33 :
APPLE 85,-
APPLE & PEAR 85,-
APPLE & RASPBERRY 85,-

- WINE -

HOUSE WINE 135,- / 650,-
RED / WHITE / SPARKLING

Wines contain sulphites
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GIN & TONIC 158,-
Bombay Sapphire Gin, Lime

NORWEGIAN MULE 158,-
Aquavit, Ginger Beer, Lime

MOSCOW MULE 158,-
Vodka, Ginger Beer, Lime

LOCAL 4CL :

ÆGIR AQUAVIT 135,-

ÆGIR HERBAL BITTERS 135,-
