



Fjellskål

EVENT MENUS

Welcome to Fjellskål, where we proudly present a selection of captivating event menus. To ensure the best experience, please order your selected menu at least 48 hours in advance.

Each party must order a single menu option, except for Menu No. 6 & Menu No. 7.

We specialize in local exclusive delicacies from the coast of Norway, complemented by the finest Europe has to offer.

Drawing inspiration from global culinary influences, our head chef and team craft traditional dishes with innovative twists. We invite you to savor the essence of local flavors enchanted with international techniques.

Freshly baked bread, whipped butter and aioli are included, and served upon first food serving.

ENJOY!



MENU 1

NOK 940, -

STARTER

Fjellskål's fish soup

Creamed fish soup with red fish, white fish, carrot, leek, topped with leaf-parsley and chervil-oil

④ ⑦ ⑫

MAIN COURSE

Halibut

Oven baked halibut with chervil- and tarragon butter, accompanied with oven-baked seasonal vegetables, butter steamed broccolini, salt baked potatoes and butter sauce

④ ⑦ ⑫

DESSERT

Crème Brûlée

Creamy vanilla custard base topped with a layer of caramelized sugar

③ ⑦

DRINKS

Would you like a recommendation from our sommelier? Let us know! See wine list:





MENU 2

NOK 1470, -

STARTER

Fjellskål's shellfish soup

Creamed shellfish soup with king crab, hand-peeled shrimps, topped with leaf-parsley and chervil-oil

② ⑦ ⑫ ⑭

MAIN COURSE

Shellfish Symphony

A selection of the best available shellfish of the day. Langoustines and king crab grilled with garlic oil. Stone crab claws, snow crab and fresh shrimps, served freshly boiled and chilled.

Mussels steamed with white wine and garlic, or creamed in a spicy sauce

Mussels – **choose between regular or spicy**

⑦ ② ⑫ ⑭

DESSERT

Chocolate fondant

A rich and decadent chocolate cake with a molten chocolate center. Served with vanilla ice cream and berry coulis

①a ③ ⑦ ⑧spor

DRINKS

Would you like a recommendation from our sommelier? Let us know! See wine list:



Allergens: 1. Cereal: 1A. Wheat 1B. Barley 1C. Oat 1D. Rye 2. Shellfish 3. Egg 4. Fish 5. Peanut 6. Soy 7. Milk/lactose 8. Nuts: 8A. Almond 8B. Hazelnut 8C. Walnut 9. Celery 10. Mustard 11. Sesame 12. Sulphur and sulphites 13. Lupine 14. Molluscs



MENU 3

NOK 2400, -

SHELLFISH TOWER

Fjellskål's «Luxury» Shellfish Symphony

Our signature platter, an unforgettable seafood experience! Live Norwegian lobster and langoustines from our aquarium, prepared after your wish, please ask your waiter. Fresh gratinated king scallops | Raw oysters, can be gratinated | Mussels – **choose between regular or spicy**

Accompanied with fresh King crab | Shrimps (shell on) | Stone crab claws

②⑦⑫⑭

DESSERT

Vanilla ice cream & GOLD selection caviar from ROGN

This delicate dessert perfectly balances the sweetness of the ice cream with the subtle, salty hints of the caviar. GOLD Caviar is renowned for its premium quality, harvested from the finest sturgeon, offering a rich and buttery flavor with a touch of elegance

①a③⑦⑧Traces

OR

Raspberry sorbet topped with fruity Taittinger Rosé Champagne

This delicate dessert combines the intense flavor of raspberries with the elegant, fruity character of Taittinger Rosé Champagne. Taittinger Rosé Champagne is renowned for its finesse and rich, complex taste, featuring notes of red berries and a subtle floral aroma. (Contains alcohol) ⑫

DRINKS

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MENU 4

NOK 1220, -

STARTER

Mussels

Choose between mussels steamed with white wine, garlic and parsley or
Creamed in a spicy sauce

⑦ ⑫ ⑭

MIDDLE COURSE

Local Scallops

Gratinated with chervil- and tarragon butter, parmesan and garlic

⑦ ⑫ ⑭

MAIN COURSE

Turbot

Oven-baked turbot with chervil and tarragon butter, accompanied by seasonal
oven-baked vegetables, butter-steamed broccolini, salt-baked potatoes, and a
rich butter sauce

④ ⑦ ⑫

DESSERT

Crème Brûlée

Creamy vanilla custard base topped with a layer of caramelized sugar

③ ⑦

DRINKS

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MENU 5

NOK 2450, -

STARTER

Shrimps' platter (shell on)

Fresh shrimps, mayonnaise ③ and lemon ②

MIDDLE COURSE

Local Scallops

Gratinated with chervil- and tarragon butter, parmesan and garlic

⑦ ⑭

MAIN COURSE

Lobster | King crab | Langoustines

Choose between freshly cooked and chilled or grilled with garlic oil

①a③⑦⑧Traces

DESSERT

Chocolate fondant

A rich and decadent chocolate cake with a molten chocolate center. Served with vanilla ice cream and berry coulis

①a③⑦⑧ Traces

DRINKS

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MENU 6 - MEAT

NOK 1300, -

STARTER

Beef tenderloin carpaccio

Herb marinated tenderloin, capers, rocket, aged parmesan cheese ⑦, extra virgin olive oil

MAIN COURSE

Tenderloin steak

200 g. Fine Selection of aged Norwegian tenderloin steak (crossbreed of Wagyu & Angus), served with cauliflower- and celeriac purée, butter steamed broccolini, oven baked seasonal vegetables

⑦ ⑫

Surf & Turf – grilled lobster tail + 499, - ②

Please choose your preferred doneness and sauce:

mushroom stew or red wine sauce.

Extra sides

French fries 79, - | Sweet potato fries 89, - | Salt-baked potatoes 89, -

Side salad: Small 109, - /Large 179, - | Extra sauce 49, -

DESSERT

Chocolate fondant

A rich and decadent chocolate cake with a molten chocolate center. Served with vanilla ice cream and berry coulis

①a③⑦⑧Traces

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MENU 7 - VEGETARIAN

NOK 900, -

STARTER

Fjellskål's tomato soup

Rich and creamy tomato soup, fresh tomatoes and a blend of aromatic herbs

⑦ ⑩

MAIN COURSE

Mushroom risotto

A variety of mushrooms in a creamy sauce with parmesan cheese

⑦ ⑩

DESSERT

Crème Brûlée

Creamy vanilla custard base topped with a layer of caramelized sugar

③ ⑦

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