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Nonsmat

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LIGHT DISHES

Salads

Caesar salad with chicken 299
Romaine lettuce, grilled chicken, bacon, parmesan, croutons and Caesar dressing. *wheat (gluten), egg, milk, mustard*

Vegan Caesar salad 299
Romaine lettuce, tofu with lemongrass and chili, croutons and vegan dressing. *soy, wheat (gluten), mustard*

Gratinated chèvre from Haukeli 299
Homemade bread, honey, caramelized walnuts, raspberry vinaigrette and baby leaf salad.. *wheat (gluten), milk, nuts*

Burrata salad 310
Oven-baked beets, crispy cured ham, grilled pear, baby leaves and citrus vinaigrette. *milk*

Soup and side

Creamy forest-mushroom soup 199
Fried chanterelles, crème fraîche and homemade bread. *wheat (gluten), milk*

Gratinated garlic bread 85
wheat (gluten), milk

MAIN COURSES

Enjoy the season's highlights

Flank Steak

Small potatoes, baby carrots, broccolini and pepper sauce. *milk*

415

Pan-fried mountain trout

Small potatoes, baby carrots, cucumber salad, broccolini, trout roe and sour-cream sauce. *wheat (gluten), fish, milk*

429

Slow-braised reindeer

Reindeer shank, almond-potato purée, baby carrots, pickled red onion, game sauce and stirred lingonberries. *milk*

415

SHARING

Dishes for two people or more. Price per person.

A wild experience

Flank steak, slow-braised reindeer, duck confit, celeriac cream, Caesar salad, baby carrots, broccolini, truffle fries and red-wine sauce. *wheat (gluten), egg, milk, mustard, celery*

489

Raclette

Cured-meat platter, small potatoes, cornichons, Borettane onions and as much raclette cheese as you wish. *milk*

439

PIZZA

Thin crust pizza

Cheese pizza 235

Tomato sauce and mozzarella.
wheat (gluten), milk

Prosciutto cotto 255

Tomato sauce, mozzarella,
prosciutto cotto and oregano.
wheat (gluten), milk

Marinated beef 299

Tomato sauce, mozzarella,
mushrooms, red onion, grilled
bell pepper and marinated
beef. *wheat (gluten), milk*

Pepperoni 255

Tomato sauce, mozzarella and
pepperoni. *wheat (gluten), milk*

White Norefjell 329

Mozzarella, crème fraîche,
prosciutto crudo, arugula and
parmesan. *wheat (gluten), milk*

Burrata 325

Tomato sauce, burrata, nduja,
grilled bell pepper, arugula and
parmesan. *wheat (gluten), milk*

Capricciosa 255

Tomato sauce, mozzarella,
prosciutto cotto, mushrooms,
olives, artichokes and oregano.
wheat (gluten), milk

Bacon 265

Tomato sauce, mozzarella,
bacon, mushrooms, ricotta and
sun-dried cherry tomatoes.
wheat (gluten), milk

Salami siliana 269

Tomato sauce, mozzarella,
salami Siliana, red onion,
jalapeños, sriracha sauce and
oregano. *wheat (gluten), milk*

Quattroformaggi 259

Mozzarella, taleggio,
gorgonzola, parmesan,
crème fraîche, honey and
caramelized walnuts.
wheat (gluten), milk, nuts

Høgevarde 329

Crème fraîche, mozzarella,
cured reindeer, pan-fried
chanterelles, pickled red onion,
arugula and lingonberry sour
cream. *wheat (gluten), milk*

BURGER

& fries

Burger

Choose between beef, chicken or vegetarian.

Classic burger 235

Aioli, lettuce, tomato, red onion, cheese and
bacon. *wheat (gluten), egg, milk, celery, mustard*

Bøseter burger 235

Truffle aioli, tomato, red onion, pepper jack
cheese, fried mushrooms and bacon.
wheat (gluten), egg, milk, celery, mustard

Tempelseter burger 235

Raclette cheese, pickled jalapeño and red
onion, salad and pepperoni mayonnaise
wheat (gluten), egg, milk

Fries

Simple fries 79

With truffle and parmesan 119

Topped with parmesan, parsley crust and
truffle aioli. *wheat (gluten), egg, milk, mustard*

Sauces & dips

Sour cream dressing ^{milk} 39 Aioli ^{egg} 39

Truffle aioli ^{egg} 39 BBQ sauce ^{mustard} 39

Buffalo hot sauce ^{fish} 39

DESSERT AND DRINKS

Dessert

**Apple pie with
vanilla ice cream** 155
wheat (gluten), egg, milk

Crème brûlée 155
egg, milk

Raspberry cheesecake 155
wheat (gluten), egg, milk, soy

Truffle chocolate cake 155
egg, milk, soy

Kaffe & kakao

Cocoa 69
milk

69

Cappuccino
milk

68

Americano

55

Tea

45

Cocoa w/ whipped cream
milk

79

Caffe Latte
milk

68

Espresso

49

Extra coffee shot

18

Beer & cider

ON TAP

Schous
barley, malt
0,4 149

Brooklyn Lager
barley, malt
0,33 139 0,5 210

Guinness
barley, malt
PINT 189

Crow Moore
sulphites
0,4 199

Rocktail Mojito
sulphites
189

PÅ FLASKE

Carlsberg
barley, malt
135

ALKOHOLFRIIT

Carlsberg Non-Alcoholic
barley, malt
99

Soft drinks and juice

Soft drinks
Coca Cola, Coca
Cola Zero, Fanta,
Sprite, Farris
69

Carlsberg
barley, malt
0,4 133 0,6 199 0,75 245

Frydenlund Juicy IPA
barley, malt
0,4 149 0,6 224

Frydenlund Juicy Blonde
barley, malt
0,4 150 0,6 225

Somersby Pear Cider
sulphites
0,5 189

Rocktail Moscow Mule
sulphites
189

Ringnes Lite
Gluten free
135

Somersby Pear
sulphites
142

Brooklyn Special Effects
barley, malt
119

Jarritos
Jordbær,
Lime,
Grapefrukt,
Ananas
79

Røyse
apple juice
92

Wine & sparkling

Allergens: sulphites (applies to all wines)

► WE RECOMMEND

WHITE WINE

Schloss Johannisberger Riesling
Germany, Rheingau
GL 229 BO 1157

► Chablis Domaine Louis Moreau
France, Burgundy
GL 199 BO 995

Cloudy Bay Sauvignon Blanc
New Zealand, Marlborough
GL 229 BO 1160

Frelin L'Émotion Authentique
Sancerre
France, Loire, Sancerre
BO 1095

SPARKLING & CHAMPAGNE

Bottega Prosecco DOC Brut
Italy, Veneto
GL 155 BO 960

► Moët & Chandon Impérial Brut
France, Champagne
GL 225 BO 1300

Nicolas Feuillatte Grand Cru
Blanc de Noirs Brut
France, Champagne
BO 2.495

ROSÉ

Ultimate Provance
France, Provence
0,75L 1.219

Altano Organic Rose
Portugal, Douro
GL 155 BO 769

RED WINE

Giacosa Barbera D Alba
Bussie
Italy, Piedmont
GL 209 BO 1045

Langhe Rosso Pinin
Borgogno
Italy, Piedmont
GL 165 BO 825

► Brancaia Chianti
Classico Riserva
Italy, Tuscany
GL 199 BO 995

Chateau Lanessan
France, Bordeaux
BO 1199

Balthazar Côtes-du-Rhône
France, Rhône
GL 196 BO 980

DESSERT WINE

Banfi Rosa Regale
Brachetto d'Acqui
Italy, Piedmont
GL 135

NON-ALCOHOLIC

Georg Breuer Sans
Germany, Rheingau
GL 118 BO 593

Sanger de Toro rød
GL 118 BO 593

Oddbird Blanc De Blanc
GL 135 BO 638

Non (pronounced “nohn”, long o) is an old Norwegian word for the midday meal. It comes from the Latin nona — “the ninth hour” — and is the origin of the English word “noon.”

In Norwegian tradition this afternoon meal is known as nonsmat, while the late-morning meal was called dugurd. For us, Non is a reminder to pause together: an easygoing lunch in your ski gear, an unhurried dinner, and a lively bar as evening settles in.

Come as you are – leave with a full belly and hopefully a smile on your face.

NON
RESTAURANT & BAR