



Menu / À la Carte

(12:00 – 17:00)

We stand for honest, local, and seasonal food and beverages.
We use herbs and vegetables we grow ourselves,
both in our dishes and in our own craft beers.

AX, like a grain of wheat, is a natural and essential element in both food and
beverages.

You'll find wines in all categories and from all corners of the world.

We offer vegetarian options — please ask your waiter.

High-quality ingredients – Unique wines – Great experiences



Menu

Salade Lyonnaise with bacon and poached egg

Allergens: mustard, egg, sulfite, and wheat

295, -

Recommended drink:

Riesling from Hurdalsjøen Hotel

Artist Wine – Nico Widerberg – Vi To

Elegant, fresh Riesling with floral aromas and a hint of green apple; well balanced.

Producer: *Weingut B. Röss*

Region: *Rheingau, Germany*

Glass 155, - / Bottle 775, -

Minuty Prestige Rosé

Fresh and fruity flavor with notes of apricot and yellow peach, with a hint of citrus in the finish.

Cinsault 5%, Grenache 70%, Rolle 10%, Syrah 15%

Provence, France

Glass 180, - / Bottle 900, -

Boeuf Bourguignon with mashed potatoes

Allergens: sulfite, milk

395, -

Recommended drink:

Les Olivieres Côtes du Rhône

Aromas of currant, cherry, and blackberry.

Round with soft tannins. Deep red color.

Carignan 20%, Grenache 50%, Syrah 30%

Rhône, France

Glass 160, - / Bottle 800, -

Classic French Onion Soup with “Kraftkabbe” (local cured sausage from Kabberud Farm) and crouton with Norwegian mountain cheese

Allergens: wheat, milk, fish, and sulfite

235, -

Recommended drink:

La Channelie Sancerre

Light yellow color. Fresh aromas of citrus, lime, and gooseberry.

Fresh and full-bodied flavor with tropical fruit and citrus.

Sauvignon Blanc – Loire, France

Glass 190, - / Bottle 950, -

Side orders:

Grilled focaccia bread — Allergens: wheat, sulfite — 75, -

French fries (200 g) — 75, -

Aioli (50 g) — Allergens: egg, mustard, sulfite — 65, -





Our popular homemade burgers

AX Special with bacon & cheddar — 340, -

Beef burger (chuck) topped with bacon, cheddar, lettuce, caramelized onion, tomato, and truffle mayo.

Served with French fries.

Allergens: wheat, egg, milk

Pulled Pork Sandwich (pork from Kabberud Farm, Hurdal) — 340, -

Burger bun with BBQ-marinated pulled pork, coleslaw, tomato, onion, lettuce, and French fries.

Allergens: wheat, egg, milk, mustard, and sulfite

“The Big Fisher” (with cod from Vaag, Henningsvær, Lofoten) — 340, -

Burger with cod fillet, served with coleslaw, gremolata, onion, and French fries.

Allergens: fish, milk, wheat, egg, mustard, and sulfite

Recommended drink:

Hotel’s own craft lager – *Kor i Granskauen*

Draft 33 cl – 145, - / 50 cl – 160, -

Prunotto Barbera d’Alba

Juicy and fresh with a slightly warm aftertaste.

Hints of red berries, herbs, and flowers.

Barbera – Piedmont, Italy

Glass 160, - / Bottle 800, -

Domaine Rolet Arbois Chardonnay

Pale lemon color. Clean, complex aromas of citrus and white flowers.

Full-bodied wine with a long finish.

Chardonnay – Jura, France

Glass 180, - / Bottle 900, -

Desserts

Selection of homemade sorbets and ice cream

Allergens: milk, egg, wheat — 165, -

Petit Four from our bakery, per piece — 35, -

Today's cake with vanilla ice cream — ask your server — 145, -

Recommended drink:

Royal Tokaji Late Harvest 2016 (Hungary)

6 cl — 100, -

Coffee / Tea

Coffee / Tea (refills included) 52, -

See separate coffee menu

Other Drinks

Røyse berry and apple juice

Røyse Farm Press, Hønefoss, Norway — 33 cl — 89, -

Several flavors – ask your server

Hurdalsjøen Hotel sparkling water — 1 L — 40, -

