

LUNCH MENU

Vøringfoss hotel is a part of Fjordtind hotels. We work closely with local producers, of meat, vegetables, fruit and berries. We offer short-traveled tasty food in the best surroundings by the fjord.

Light lunch

Todays soup served with toasted bread and hearb butter.
(allergens may vary, ask your server)

193,-

Beetroot- and cashewsalad served with pickled cauliflower, carrots and salad from Toppe farm.
(n, gl) (vegan)

267,-

Chicken salad with ecological chicken from Homlagården, tomato salsa, toasted almonds, and herbs from our kitchen garden. (gl, me, e)

289,-

Something sweet

Ice cream from Fabrizio. Dolce Vidda, our closest neighbour, makes ice cream the Italian way, we serve you 3 scoops with crunch and goodies (me, e)

189,-

Petit fours from the chefs secret recipies
(me)

138,-

Full lunch

Mussels cooked with spices, cider from Hardanger, served with toasted bread and homemade aioli (gl, me, e, sk, se)

289,-

Sourdough toast with smoked salmond Klosterlaks makes, in our eyes, the best one. We serve it with eggssalad, pickled cucumber and herbs from the garden
(gl, e, me, fi)

275,-

Reindeer Burger served with summer-cabbage, apple chutney, salad from Toppe farm, brown cheese and pickled red onion
(e, me, gl)

349,-

For the Kids

Mini Pizza
decide on your own topping; ham, salami, cheese, mushrooms or/and paprika
(gl, me)

189,-

You can find our allergens in the menu marked like this:

Gluten (gl), shellfish (sk), egg (e), fish, (fi), peanuts (pe), soy (s), milk (me), nuts (n), seller (si), mustard (se), sesame (sf), sulfit, (su), lupin (lu), molluscs (bl)