



WILD BURGERS

Our burgers are served medium (pink) unless otherwise requested.

MOOSE BURGER 219

160g moose burger with grilled mushrooms, lingonberry mayo, onion jam, and arugula. (wh/mi/eg)

ARCTIC MOOSE BURGER 225

160g moose burger with brown cheese, cloudberry dressing, and arugula. (wh/mi/eg)

TIPSY MOOSE BURGER 235

160g moose burger with crispy bacon, Jarlsberg cheese, aquavit sauce, and arugula. (wh/mi/eg)

VENISON BURGER 225

160g venison burger with Jarlsberg cheese, truffle mayo, fresh arugula, and caramelized apples. (wh/mi/eg)

BLUE BAMBI BURGER 225

160g venison burger with blue cheese, aioli, cloudberry sauce, and arugula. (wh/mi/eg)

WILD BOAR BURGER 225

160g wild boar burger with Jarlsberg cheese, onion jam, Dijon sauce, crispy fried onions, and arugula. (wh/mi/eg/mu)

CHEESE BURGER 215

160g beef burger with Norwegian Jarlsberg cheese, homemade dressing, onion jam, pickles, and arugula. (wh/mi/eg)

VEGETARIAN BURGER 209

Plant-based burger with caramelized apples, truffle mayo, pomegranate, red onions, and fresh arugula. (wh/mi/eg/so)

BURGER EXTRAS

Fries	65	Jarlsberg cheese (mi/lactose-free)	+15
Rosemary fries	69	Cheddar cheese (mi)	+15
Parmesan fries (me)	75	Brown cheese (mi)	+15

DIP

Aioli (eg)	25	Bacon	+30
Truffle mayo (eg)	25	Double burger	+75
Parmesan mayo (eg)	25	Grilled mushroom	+15
BBQ sauce (ce)	25	Balsamic onion jam	+15
Chili mayo (eg)	25	Gluten-free bun (ses)	+20
		Make it spicy	+10

MAIN DISHES

REINDEER STEW 359

Tender reindeer with mushrooms and carrots in a rich, creamy sauce with brown cheese, served with mashed potatoes and lingonberries. (mi) Gluten-free

LAMB & CABBAGE STEW «FÅRIKÅL» 359

Braised cabbage with slow-cooked lamb from Rønn Gård in Gudbrandsdalen, served with buttery almond potatoes. Norway's national dish.

VENISON TENDERLOIN 449

Served with truffle mashed potatoes, roasted vegetables, pink peppercorn sauce, and lingonberries. (mi) Gluten-free

MOOSE SIRLOIN 579

Served with oven-baked vegetables, carrot purée with orange, red wine sauce, lingonberries, and spruce shoot jelly. (mi) Gluten-free

KANGAROO STEAK 449

Served with rocket-infused mashed potatoes, roasted vegetables, pink peppercorn sauce, and lingonberries. (mi) Gluten-free

HELT VILT TAPAS PLATTER 449

Grilled venison steak bites, roasted vegetables, pink peppercorn sauce. Small portion of reindeer stew. Spring rolls filled with vegetables, moose and wild boar, sweet chili sauce. Lamb kebab, yoghurt dressing. (mi/fi/so/eg/wh)

Recommended with our handcrafted Kinn beer flyer.

STARTERS

SKAGEN LANGOS 199

Crispy fried bread topped with creamy shellfish salad. (wh/mi/fi)

WILD GAME SAUSAGE PLATTER 199

A selection of moose, reindeer and whale salami, cured lamb, crispy flat bread, aquavit jelly, lingonberries. (wh)

KIDS

KIDS BURGER 149

100g beef burger, fries and ketchup. (wh/eg)

DESSERT

NORWEGIAN APPLE CAKE 135

Warm apple cake served with vanilla ice cream and caramel cream. (wh/mi/eg)

Helt Vilt is a restaurant for dine-in guests only. If you would like to share just one dish, we can serve it as take-out to the common area.

Allergens: WH (wheat), MI (milk), EG (egg), MU (mustard), CE (celery), SO (soy), FI (fish), SES (sesame)