



UNION ØYE
est. 1891



À la carte

Union Øye

Meny

Forrett

Brietoast 245,-

Surdeigbrød, tranebær, rista valnøtter, honning frå Langvatn

Allergier: hvete, melk, rug, sesamfrø, sulfitt og valnøtt

Oksecarpaccio frå Ringdal 280,-

Marinert grønkål, rista hasselnøtter, XO Holtefjell, steinsoppmajones

Allergier: egg, hasselnøtt, melk, nøtter, sennep og sitrus

Grava ørret 255,-

Sennepssaus, dill, eple og agurksalat

Allergier: fisk, sennep og sitrus

Hovudrett

Pinnekjøt frå Ringdal 495,-

Klassisk tilbehør, mandelpoteter

Allergier: egg, melk og sennep

Konfitert svineribbe 450,-

Klassisk tilbehør, mandelpoteter

Allergier: egg, melk og sennep

Juletorsk 450,-

Ertepuré, baconsaus, mandelpoteter

Allergier: fisk, melk, sennep og sitrus

Vegetar Wellington 405,-

Selleri, sopp, misosaus, tytebær frå Volda

Allergier: egg, hvete, melk, sennep og sitrus

Dessert

Crème caramel 225,-

Karamellsaus , kandisert appelsin

Allergier: egg, melk og sitrus

Rjomepannacotta 220,-

Surkirsebær, rista mandlar

Allergier: mandler, melk og nøtter

Sjokolade Crèmeux 220,-

Karamellsaus, peanøtter

Allergier: nøtter og peanøtter

Mange av rettane kan lagast glutenfri ved førespurnad.

Menu

Starters

Brie toast 245,-

Sourdough bread, cranberries, roasted walnuts, honey from Langvatn

Allergies: milk, nuts, rye, sesame, sulfites, walnut and wheat

Beef Carpaccio from Ringdal 280,-

Marinated Kale, roasted hazelnuts, XO Holtefjell, porcini mayonnaise

Allergies: citrus, egg, hazelnut, milk, mustard and nuts

Cured Trout 255,-

Mustard sauce, dill, apple, cucumber salad

Allergies: citrus, fish and mustard

Main courses

Pinnekjøt from Ringdal 495,-

Cured lamb ribs, classic Norwegian sides

Allergies: egg, milk and mustard

Pork belly confit 450,-

Classic Norwegian sides

Allergies: egg, milk and mustard

Christmas cod 450,-

Pea purée, bacon sauce

Allergies: citrus, fish, milk and mustard

Vegetarian Wellington 405,-

Celery, mushrooms, miso sauce, lingonberries from Volda

Allergies: citrus, egg, milk, mustard and wheat

Desserts

Crème Caramel 225,-

Caramel sauce, candied orange

Allergies: citrus, egg and milk

Sour Cream Panna Cotta 220,-

Sour cherries, roasted almonds

Allergies: almonds, milk and nuts

Chocolate Crèmeux 220,-

Caramel sauce, peanuts

Allergies: nuts and peanuts

Most dishes can be made glutenfree upon request.