



## - S E T M E N U -

Embark on a culinary experience with us here at Favn. Each evening we offer a different set menu from our menu at a slightly reduced rate. All set menus are available with a cocktail or wine pairing.

### **3 Course 598,-**

Amuse bouche, Entree, Dessert.

Wine pairing package 516,-

Cocktail pairing package 546,-

### **4 Course 798,-**

Appetizer, Amuse bouche, Entree, Dessert.

Wine pairing package 688,-

Cocktail pairing package 728,-

### **5 Course 998,-**

Pre course, Appetizer, Amuse bouche, Entree, Dessert.

Wine pairing package 860,-

Cocktail pairing package 910,-

### **7 Course 1198,-**

Pre course, Appetizer, Amuse bouche, Entree, Dessert, Cheese and Truffles with coffee.

Wine pairing package 1204,-

Cocktail pairing package 1274,-



## - S N A C K S -

### - Favn Charcuterie & Cheese -

Selection of three cured meats and two cheeses. Served with onion marmalade and crispy flatbread.

[A:sulphites, wheat, milk]

198

Soave Torre dei Vescovi, Veneto, Italia Fl. 599,- Gl. 158,-

### - Olives -

Marinated mixed olives.

78

### - Roasted Nuts -

Mixed roasted nuts.

[A:nuts]

78

### - Avruga Caviar -

100G Harus avruga caviar. Served with freshly chopped chives, crispy flatbread, spanish truffle potato chips and sour cream.

[A:milk, fish, wheat]

898

*Franck Bonville* - Blanc de Blanc Brut Grand Cru Fl. 1189,=

## - APPETISERS -

### - Beef Tartare -

Locally sourced meat which is ground and mixed with extra virgin olive oil, chopped sun-dried tomatoes, shallots and cornichons. Topped with a brandy glaze, horseradish and parmesan creme, crispy croutons, pickled shallots, fried capers and garnished with fresh herbs.

[A: celery, fish, milk, mustard, egg, sulphites, wheat]

228

*Cantina Viviani* - Valpolicella Ripasso Classico Superiore 2019 GL. 169,- FL. 789,-

### - Tuna Crudo -

Raw fresh tuna, chopped into bite size pieces, served on a bed of whipped soya emulsion and chopped peas mixed with parsley oil and house made mint vinegar. Garnished with fresh mint leaves, freshly grated horseradish and served with crispy flat bread.

[A: mustard, soya, wheat, fish, sulphites]

238

Horgelus Rose 2022 GL. 158,- FL. 599,-

### - Burrata -

Served on a bed of cherry tomato compote, plated with roasted almonds in a balsamic glaze, basil and chili brown butter, fresh cherry tomatoes and garnished with crispy rucola.

[A: almonds, wheat, milk, mustard, sulphites, celery]

248

Laroche Chardonnay Reserve FL 975,-

## - P A S T A -

All pasta is freshly made inhouse using specially selected ingredients.  
Gluten Free pasta is available upon request.

### - Bigoli -

Served in a Sandefjord and truffle sauce, with sauteed wild mushrooms, mascarpone and freshly shaved grana padano cheese.  
Topped with a parmesan crisp and confit king oyster mushrooms. [A: egg, wheat, milk, mustard]

358

*Colli Vicentini* - Soave Torre dei Vescovi, Veneto, Italia 2022 GL. 158,- FL. 599,-

### - Pappardelle -

Served with slow cooked beef cheek ragu, using high quality meat from our local butcher, and cooked over 12 hours for a really soft culinary experience. Topped with fried sage, sage oil, freshly shaved grana padano, confit cherry tomatoes and fresh herbs.

[A: egg, wheat, milk, mustard, sulphites, celery]

368

*Finca Villareces* - Pruno, Ribera del Duero 2019 GL. 172,- FL. 699,-

### - Casarecce -

This pasta is infused with spinach to give the pasta a beautiful green colour. Served with a slow cooked tomato sauce, using a recipe directly from napoli, pancetta, cherry tomatoes and spiced up with delicious nduja. Topped with pickled shallots, rucola and freshly shaved grana padano.

[A: egg, wheat, milk, mustard, sulphites, celery]

338

*Del Comune di La Morra* - Viberti Barolo 2018 FL. 1800,-

## - ENTREES -

### - Iberico -

Secreto steak from the Iberian pig, the wagyu of pork. A black coloured spanish pig with marbled fat, similar to that of wagyu. Plated with caramelized figs, fried brussel sprouts with pancetta, serrano chips, grilled king oyster mushroom and a truffle red wine sauce. Served with a side of parmesan and herb roasted potatoes.

[A: celery, sulphites]

598

Bodega Mendel - Lunta Malbec, Argentina 2017 FL. 712,

### - Beef Steak -

Flat iron beef steak. A thin cut from the shoulder of the cow with nice marbling. Plated with escalivada, a punchy salsa verde, charred shallots, sliced crudite and bone marrow jus. Served with parmesan and herb roasted potatoes on the side.

[A: celery, sulphites, mustard]

438

Bodega Mendel - Lunta Malbec, Argentina 2017 FL. 712,-

### - Duck Breast-

Served with a sweet potato puree, variation of beetroot, including house pickled beetroot and honey roasted beetroot, crispy chickpeas, honey roasted carrots and a cherry red wine sauce. Topped with crispy kale.

[A: celery, sulphites, mustard]

498

Capricorn Wine Estate - Wild Rock Pinot Noir, New Zealand 2018 FL. 750,-

### - Risotto -

Served with a variation of peas and chopped seared asparagus . Made using our own home made 24 hour slow cooked vegetable stock and high quality white wine from our supplier in Bordeaux. Topped with roasted pistachio, pickled shallot, freshly picked chervil, and creamy vegan cheese.

[A: nuts, celery, soya, lupin, sulphites]

268

*Paul Prieur & Flis* - Sancerre Monts Damnes 2020 FL. 1122,-

## - D E S S E R T S -

### - Poached Meringue -

Served with a lemon sorbet, crumble, freshly cut strawberries, champagne foam, kaffir lime oil and topped with popping candy and edible flowers.

[A: egg, wheat, milk, sulphites]

198

Weingut Weinrieder - Riesling Beerenauslese Østerrike FL. 799,-

### - Chocolate Delight -

Served with a cream cheese foam, house made honeycomb, raspberry coulis, freeze dried raspberries, fresh raspberries and a velvety homemade salted caramel sauce.

[A: egg, milk]

208

Quinta do Vale Meao - Meandro Finest Reserve Ruby Port, Portugal FL. 845,-

### - Sexy Strawberries -

Our variation of strawberries, including strawberry sorbet, compressed strawberries, strawberry sponge, strawberry meringue, strawberry coulis, rounded off with a basil olive oil and garnished with oxalis.

[A: egg, wheat, milk, mustard]

198

Weingut Weinrieder - Riesling Beerenauslese Østerrike FL. 799,-

### - Truffle & Cheese -

Slices of holtefjell cheese drizzled with truffle honey and served with crispy flatbread on the side.

[A: milk]

218

*Paolo Sarocco* - Saracco Moscato d'Asti, Italia 2022 FL. 599,-

## **- C O F F E E -**

### **Chocolate Truffles 58,-**

Three chocolate truffles. Perfect end to finish your dining experience, or perfect with a coffee.

**Cappuccino 56,-**

**Latte 58,-**

**Espresso 42,-**

**Flat White 48,-**

**Americano 45,-**

**Cortado 56,-**

**Chai Latte 58,-**

**Coffee Mocha 62,-**

Add a shot of Baileys +60,-

Add a shot of Whiskey +75,-

Thank you for choosing to dine with us!

It has been our pleasure to serve you, and we appreciate your presence at our restaurant. We hope you enjoyed your culinary experience with us. We look forward to welcoming you again soon, with open arms, for another delightful dining experience.

Until then, may your days be filled with great flavors, wonderful wintery moments on the mountain & endless smiles.

Thank you for being our valued guests!

