



FAVN
RESTAURANT

- P A S T A -

All pasta is freshly made inhouse using specially selected ingredients.

Gluten free pasta is available upon request.

Bigoli 358,-

Served in a Sandefjord and truffle sauce, with sauteed wild mushrooms, mascarpone and freshly shaved grana padano cheese. Topped with a parmesan crisp, confit king oyster mushrooms, fresh herbs and black truffle oil.

[A: egg, wheat, milk, sulphites]

(gluten free option available upon request)

Pappardelle 368,-

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 cracked black pepper, freshly shaved grana padano and confit cherry tomatoes.

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

(gluten free option available upon request) || (milk free option available upon request)

Casarecce 338,-

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 , with pancetta cherry tomatoes and spiced up with delicious nduja. Topped with pickled shallots, arugula and freshly shaved grana padano.

[A: wheat, milk, sulphites, celery]

(gluten free option available upon request) || (milk free option available upon request)



- P I Z Z A -

Indulge in the authentic taste of Italy as our skilled Italian pizza chef, Piero, crafts each pizza by hand, from start to finish, ensuring a total and true Italian experience with every deliciously scrumptious bite.

Boun Appetito! (Gluten free options available upon request).

Margherita 228,-

Luscious San Marzano tomatoes, fresh mozzarella, and fragrant basil.

[A: wheat, milk]

Diavola 258,-

Luscious San Marzano tomatoes, salami picante, and fresh mozzarella.

[A: wheat, milk]

Parma 268,-

Luscious San Marzano tomatoes, prosciutto crudo, parmigiano reggiano fresh mozzarella, rocket and pine nuts.

[A: wheat, milk, pine nuts]

Vegano 228,-

Luscious San Marzano tomatoes, brown mushrooms, black olives and red onions.

[A: wheat]

Bianca 258,-

Fresh mozzarella, porcini mushrooms, salsiccia sausage and parmigiano reggiano.

[A: wheat, milk]

Capricciosa 268,-

Luscious San Marzano tomatoes, fresh mozzarella, cotto ham, brown mushrooms, black olives and mascarpone cheese.

[A: wheat, milk]

- T H E E X T R A S -

Extra Virgin Olive Oil	18-	Ruccola	18-
Shaved parmesan	18-	Nduja (spicy)	28-

- RISOTTO -

Risotto 268,-

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 cress, and creamy vegan cheese.

[A: pistachio, celery, soya, sulphites]

(grana padano alternative available upon request)

- SALADS -

The G.O.A.T 228,-

Fresh mixed leaf salad with locally sourced goats cheese, roasted beetroots, house made pickled beetroots, roasted butternut squash tossed in honey, roasted salted walnuts and a panko crunch, served with a house made honey mustard dressing and freshly baked focaccia.

[A: milk, wheat, walnuts, mustard, sulphites]

(add on serrano ham) 48- || (vegan cheese alternative available upon request)

- HOUSE STEWS -

Beef bourguignon 268,-

A French classic. Using locally sourced meat from our local butcher, we slow cook the beef for 12 hours until it's soft and juicy. Cooked in a rich tomato and beef broth with reduced Burgundy wine and aromatic vegetables. Infused with the flavors from herbs, garlic and rendered bacon. Served with our house parmesan mash potato, and topped with freshly grated horseradish, pickled red onion and fresh herbs.

[A: celery, milk, mustard, sulphites]



- B U R G E R S -

All our burgers are freshly made at our local butcher using locally sourced meat. Each burger is topped with tomatoes, red onion and pickled cucumbers.

Our meat patties can be swapped for vegetarian patties.

A Taste of the Mediterranean 258,-

A 180g patty made of high quality beef,, served in a brioche bun and topped with house made sundried tomato and roasted garlic aioli, fresh arugula, homemade balsamic red onion marmalade and loaded with melted mozzarella cheese.

[A: milk, wheat, mustard, sulphites]

(add on extra bacon) 28- || (swap for gluten free option) || (lactose free/no cheese option available) || (swap for vegetarian patty)

Elk'y boy 258,-

A 160g patty made of elk and pork meat for that added fat and juiciness, served in a brioche bun and topped with housemade truffle aioli, vasterbotten cheese and a lingonberry, bacon and red onion marmalade.

[A: milk, wheat, mustard, sulphites]

(add on extra bacon) 28- || (swap for gluten free option) || (lactose free/no cheese option available) || (swap for vegetarian patty)

- T H E S I D E S -

Parmesan mash potato topped with freshly shaved parmesan and fresh herbs. 48-

[A: milk]

Garden house salad topped with house made dressing. 48-

[A: sulphites, mustard, celery]

Roasted norwegian potatoes tossed in a herb mix and topped with parmesan cheese and flaky salt. 48-

[A: milk]

Torres premium potato chips, with choice of truffle or iberian ham flavor. 48-

Extra Bacon 28-



- F O C C A C I A -

Our focaccia is freshly baked in house using high quality Italian flour and topped with flaky sea salt and fresh herbs. Our focaccias are served as open sandwiches and topped with house made goats cheese and honey mayonnaise, slow cooked ratatouille, pickled crudite, rucola and freshly shaved grana padano cheese.

Chicken 268,-

200g herb marinated chicken thigh cooked fresh to order and served hot and juicyyy.

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

(milk free option available upon request) || (gluten free option available upon request)

Halloumi 268,-

Herb marinated halloumi cut into slices and grilled till it's sizzling.

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

(gluten free option available upon request)

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!



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