New Years Eve at Pilegrimen 2026



Welcome to New Years Eve dinner at Restaurant Pilegrimen.

Make your reservation;

https://booking.caspeco.net/no_fjelfje01/14/experience-view?experienceView=true

If you are a group of more than 8 people, please email your booking to: fjellstua@trysil.com

New Years Eve menu 1450 NOK

Cod & Cucumber
Cod mosaic, served on herb and mussel velouté with dill, frillic salad and pickled cucumber.

Duck & Turnip
Endive salad served with smoked duck breast, pickled turnip, burned cream dressing, crane berries and almonds.

Veal & Duck
Fillet of Norwegian veal served with pommes anna, duck liver, chantarelles, carrot, celeriac and thyme demiglace.

Lingon & Blueberry
Almond-Lingon cake served with blueberry coulis and homemade salty vanilla ice cream.

There is also a vegetarian New Year's menu.

Prepayment of 250 NOK per person upon booking (refundable if canceled by December 26)

Family seating at 5:00 p.m. (until 7:00 p.m.). Other table reservations are available from 6:00 p.m. with a minimum age of 12, and we do not serve a children's menu.

Kids menu 595 NOK (only at 5:00 p.m)

Vegetarian New Years Eve menu 1450 NOK

Skorzone & asparges
Mosaik of skorzone and asparges on pea sauce.

Beets & Goat cheese
Chicory salad in burned cream dressing, walnuts and dehydrated beets and goat cheese.

Mushrooms & Beans
Cantarel Tortelinni in mushroom broth with broccolini, celeriac and bean mousse.

Lingon & Blueberry
Almond-Lingon cake served with blueberry coulis and homemade salty vanilla ice cream.

Moa & Christer with staff wish you very welcome!

