New Year's Eve at Fjellroa



Enjoy a sled ride on the mountain and New Years Eve dinner at Restaurant Fjellroa.

It will be an exclusive experience with only 45 seats and a snowmobile/sled ride to and from the restaurant.

Pick up outside the reception of Skistar Lodge at Fageråsen 18.30, 19.30, 20.00 or 20.30. Return at 21.30 or ca 00.15

Upon arrival at the restaurant, you will be served an amuse-bouche, followed by a three-course New Year's Eve dinner, accompanied by stunning views and a warm, cozy atmosphere by the fireplace.

Make a reservation https://booking.caspeco.net/no_restry/15/experience-view?tag=Nyår&experienceView=true



New Year's Eve menu

Amuse-Bouche - Arctic Char & Dill
Arctic char ceviche served with dill oil, trout roe, and cucumber.

Starter - Moose & Lingonberries
Moose carpaccio served with aged cheese from Bryn Farm Dairy, toasted hazelnuts, and lingonberry cream. Finished with crispy fried parsnip and browned butter.

Main Course - Venison & Blackberries
Venison fillet served with blackberry sauce, Jerusalem artichoke purée, and grilled pointed cabbage. Finished with crispy fried onion and cress from De Små Grønne.

Dessert - Chocolate & Spruce Syrup
Baked chocolate cream served with blueberry compote, sweetened fresh cheese from Rørosmeieriet flavored with vanilla and spruce syrup.

Price: 1 595 NOK including sled ride to and from the restaurant

We look forward to welcoming you!

Age limit 12 years

Prepayment 300 NOK at booking (will be repaid in full if you cancel before December 26th)

Note that the event can be cancelled in case of bad weather.

Vegetarian New Years Eve Menu

Starter *- King Oyster & Lingonberries*

King Oyster carpaccio served with aged cheese from Bryn Farm Dairy, toasted hazelnuts, and lingonberry cream. Finished with crispy fried parsnip and browned butter.

Main Course *– Celeriac & Blackberries*

Celeriac baked over night and fried with butter served with blackberry sauce, Jerusalem artichoke purée, and grilled pointed cabbage. Finished with crispy fried onion and cress from De Små Grønne.

Dessert *- Chocolate & Spruce Syrup*

Baked chocolate cream served with blueberry compote, sweetened fresh cheese from Rørosmeieriet flavored with vanilla and spruce syrup



Cancellation and refund
You can cancel free of charge up to 3 days (72 hours) before departure. If you cancel later than 3 days before departure, or don't show up, your prepayment is not refunded.

Cancellation due to bad weather
We may have to cancel the tour for everyone's safety in bad weather or poor snow and trail conditions. We decide whether the tour can go ahead. If we cancel, your prepayment will be fully refunded.

Age limit
The minimum age is 12.

Allergies and other information

Remember to give us information of allergies and vegetarian menu choice in your booking.

What to wear
The sleigh is open, so you will be outdoors for the whole tour. Wear warm clothes in several layers, and bring a hat, mittens and good, warm shoes.

Pickup and reminder
Pickup is outside the reception of Skistar Lodge. 24 hours before departure, you will receive a text message with your pickup time. Please check that your mobile number is correct when you book.

Contact

Phone +4762456702 e-mail fjellroa@trysil.com

