

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 Skistar Lodge at Fageråsen 18.30, 20.00 or 20.30. Return at 21.30 or 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 via e-mail fjellroa@trysil.com



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 250 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.

[Fjellroa@trysil.com](mailto:fjellroa@trysil.com)

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



