OPPDAL
TURISTHOTELL

since 1924



RESTAURANT PERRONGEN

Á LA CARTE



Welcome to Perrongen

Since the opening of the Dovre Railway in 1921, Perrongen has been a natural stopping point for travellers, mountain enthusiasts and local guests.

The restaurant opened in 1923, followed by Oppdal Turisthotell in 1924. Housed in a historic building clad in slate from Oppdal, the hotel has welcomed travellers for over a century.

At Restaurant Perrongen, we serve seasonal dishes with a focus on good ingredients and local flavours.

Enjoy the flavours of Perrongen.



Since 1924

Aperitif

APEROL SPRITZ 160,-
Aperol, prosecco, soda water

CAMPARI SPRITZ 160,-
Campari, prosecco, soda water

AMARETTO SPRITZ 160,-
Disaronno (almond liqueur), prosecco, soda water

LIMONCELLO SPRITZ 160,-
Limoncello, prosecco, soda water

GLASS OF ENTERIZO CAVA 132,-

GLASS OF PROSECCO BRUT 132,-



Since 1924

Starters

CREAMY FISH SOUP — 229,-

Thick creamy fish soup with salmon, cod, halibut, mussels, and scallops, complemented by carrots, leek, and fennel julienne.

Allergens: Milk, Fish, Seafood

SCALLOPS — 245,-

Atlantic scallops with sweet potato puree, a parmesan crisp, pea sprouts, and coriander oil. Served with flatbread.

Allergens: Milk, Seafood , Gluten

AQUAVIT-CURED REINDEER — 225,-

Reindeer cured with Aquavit, anise, and thyme. Served with pesto from pistachio nuts, marinated lingonberries, and flatbread.

Allergens: Nuts, Gluten, Mustard

CHARCUTERI PLATE — 245,-

A selection of Westphalian cured meat, Alpen cheese and three cured sausages made from moose, deer and game meat. Served with Røros sour cream, fig chutney and traditional flatbread from Røros or gluten-free potato flatbread.

Allergens: Milk, Sulphite, Soya, Gluten



Main courses

CREAMY FISH SOUP 299,-

Thick creamy fish soup with salmon, cod, halibut, mussels, and scallops, complemented by carrots, leek, and fennel julienne.

Allergens: Milk, Fish, Seafood

DOUBLE SMOKED DUCK BREAST 410,-

Served with warm cloudberry sauce, Northern-style vinaigrette and roasted polenta biscuit. Accompanied by roasted asparagus, Brussels sprouts and honey-glazed carrots.

Allergens: Musturd, Soya, Milk

GRILLED MOUNTAIN TROUT FROM SIRDAL 345,-

Served with Røros sour cream sauce, almond mashed potatoes, cucumber salad, and seasonal vegetables.

Allergens: Fish, Milk, Sulphite, Egg

NORWEGIAN PEPPERSTEAK 395,-

Norwegian sirloin steak served with a rich sauce flavoured with four types of pepper, potatoes, seasonal vegetables and mushrooms.

Allergens: Sulphite, Milk, Mustard

REINDEER MEDALLIONS 465,-

Served with a rich red wine and forest berry sauce, potatoes, roasted seasonal vegetables, mushrooms, and lingonberries.

Allergens: Sulphite, Milk, Mustard



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SKIFER-GRILLED STEAK TO SHARE

For two or more

Skifer sirloin is a traditional dish at the Oppdal Turisthotel. It is a special treat where guests can prepare raw meat on their own on a hot slate.

Served with bernaise, teriyaki, and Chimichurri sauce, almond potatoes, seasonal vegetables, and mushrooms.

Allergens: Egg, Milk

455,- p.p.

Burgers

BLACK ANGUS BURGER 295,-

Served on a brioche bun with cheddar cheese, bacon jam, crisp lettuce, beef tomato, red onion, pickles, and homemade burger dressing. Accompanied by roasted potatoes and aioli made with eggs from the local Høne Pøne farm.

Allergens: Gluten, Egg, Milk, Sulphite

VEGAN BURGER 245,-

Homemade vegan burger made with a blend of beans and spices, served with crisp lettuce, beef tomato, pickled beetroot, red onion and vegan burger dressing. Made entirely from plant-based ingredients.

Allergens: Sesame

VEGETARIAN BURGER 245,-

Prefer a vegetarian version? Served on a brioche bun with cheddar cheese instead of the vegan bun and dressing.

Allergens: Egg, Milk, Gluten



Dessert

HOMEMADE ICE CREAM 135,-

Served with cloudberries and krumkake, accompanied by apricot gel and fresh berries.

Allergens: Egg, Milk, Gluten

RASPBERRY SORBET 135,-

Served with a coconut quenelle, fresh berries, gluten-free and vegan chocolate chip cookie crumble.

Allergens: x

CHOCOLATE VELVET CAKE 175,-

Served with forest berries-vanilla soft cream, and fresh berries.

Allergens: Milk, Eggs

CLASSIC CRÈME BRÛLÉE 148,-

Served with fresh berries.

Allergens: Milk, Eggs



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The wine collection

White wine

	Glass	Bottle
LA FAMILIA GARGANEGA, ITALY Fresh and fruity, with an elegant finish. A dry and crisp style, ideal for fish, shellfish and salads.	155,-	725,-
CALLES JAZZ RIESLING, GERMANY Aromas of citrus, green apples, honey and melon. Ideal for salty, acidic and spicy food.	138,-	630,-
TAMELLINI SOAVE, ITALY Fresh, lean and juicy, with notes of apple, pear, stone fruit, almond and minerals. Ideal for shellfish, fish and light meat.		705,-
DOMAINE DE VAUROUX CHABLIS, FRANCE Bright acidity and good structure, with plenty of concentration and body. Ideal with seafood and cheese.		830,-
OCTERRA CHARDONNAY VIOGNIER, FRANCE Pure and fruity, with notes of apple, citrus and tropical fruit. Ideal for fish dishes, salads and creamy soup.	138,-	640,-
WINESCHMECKER BOURGOGNE CHARDONNAY, FRANCE Medium bodied, rich and fruity, with a lively spicy finish. Ideal as an aperitif, or alongside fish, seafood, and poultry.		805,-



Red wine

	Glass	Bottle
LA FAMILIA BARBERA, ITALY Fresh and crisp, rich in red berry fruit. Ideal for beef, pork, poultry, pasta, grilled food and cheese.	155,-	725,-
CAMPET STE.MARIE PINOT NOIR, FRANCE Fruity and elegant, finely balanced with a soft, lingering finish. Serve lightly chilled, alongside cod, pasta or cheeses.		690,-
VIDAL FLEURY CÕTES DU RHÕNE, FRANCE Round and rich on the palate. Full bodied, offering a long aromatic finish. A versatile choice for beef, pork and poultry.		720,-
BARON DE LEY RESERVA, SPAIN Rich, soft and pleasant, with notes of red berry and hints of herbs. Ideal for beef, game and lamb.		785,-
CONTI SERRISTORI CHIANTI DOCG, ITALY Fruity and elegant, with notes of dark berry and almond. Ideal for cheese, meat, pasta, and grilled meat.		690,-
SANTI SOLANE VALPOLICELLA RIPASSO CLASSICO, ITALY Full bodied and structured, rich in fruit and robust in style. Ideal for beef, game and mature cheeses.		825,-
REGNARD BOURGOGNE ROUGE PINOT NOIR, FRANCE Finely balanced, offering integrated tannins and fresh acidity. Ideal for duck breast, poultry, red meat and cheeses.		885,-



Sparkling & Rosé wine

	Glass	Bottle
ENTERIZO CAVA BRUT, SPAIN Fresh and fruity, balanced acidity. Ideal as an aperitif, or alongside seafood and salads.	132,-	595,-
TERESA RIZZI PROSECCO BRUT, ITALY Dry and fresh on the palate, echoing the aromas and fine fruit. Ideal as an aperitif, or alongside light fish and shellfish dishes.	132,-	595,-
SALASAR CREMANT DE LIMOUX, FRANCE Elegant, dry and fruity. Ideal as an aperitif, or alongside fish, shellfish, light meat and salads.		695,-
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT, FRANCE Rich flavours of ripe pear and apple. Ideal for grilled fish, poultry, veal and fruit based desserts.		1390,-
GARZÓN PINOT NOIR RESERVA ROSÉ,URUGUAY Fresh, mineral and finely balanced. Ideal alongside tapas, salmon and fried fish, plus chocolate desserts.	134,-	599,-



The wine collection

The final bottles

One last chance to enjoy these favourites

GENTIL HUGEL, FRANCE — 595,-

Aromas of lemon, floral notes, green apples, and herbs. Ideal as an aperitif or alongside tapas and fish.

PASCAL BOUCHARD CLEOPAS CHARDONNAY, FRANCE — 595,-

Aromas of ripe apples, citrus, lychee, and minerals. Ideal as an aperitif, or served alongside seafood and for casual sipping.

PASCAL BOUCHARD BOURGOGNE CHARDONNAY, FRANCE — 595,-

Delicate aromas of fruit and spices. Fresh and mineral on the palate. Ideal for fish, shellfish, salads and mild cheeses.

875 METERS BY DE RIOJA, EL COTO, SPAIN — 595,-

Delicate aromas of cherries and red fruit, plus mocha and cocoa. Ideal for grilled red meat, cured meats and cheeses.

CHRISTOPHE COQUARD BEAUJOLAIS VENDANGES 1914 — 595,-

Firm and juicy, with silky tannins. Ideal for mild fish, light meat, and small game.

Beer & Cider

DAHLS 0.4	135,-
E.C DAHLS PALE ALE BOTTLE	164,-
CARLSBERG BOTTLE	129,-
CORONA EXTRA BOTTLE	167,-
KRONENBURG BLANC 1664	145,-
RINGNES LITE BOTTLE	125,-
FRYDENLUND BAYER BOTTLE	125,-
GUINNESS	167,-
CARLSBERG ALCOHOL FREE	64,-
BROOKLYN ALCOHOL FREE	72,-
SOMERSBY PEAR CIDER	145,-
BREEZER LIME/STRAWBERRY	110,-

Soft drinks

PEPSI, PEPSI MAX, SOLO, 7UP, FARRIS, APPLE JUICE	60,-
RØROS SPARKLING LINGONBERRY	75,-
RØROS GINGER SODA	75,-



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