

VAAAG HALS

Vaaghals is a meeting place between unique Norwegian ingredients and flavourful Norwegian and international dishes. Our meals are served exactly the way we imagine serving them to our friends.

A meal – in old Norwegian tradition is called a “skifte”, or a sharing of the blessings of the table – where food is put on the table and passed around. Afterwards, when guests said their thank you, it was not just for sharing the food, but also for sharing the companionship. Good food eaten in a great atmosphere is what makes a meal truly memorable.

Our menu reflects the changing seasons and the ingredients found in Norwegian nature, rooted in our traditional cuisine but prepared with a creative, innovative twist by our kitchen.

This is the place for sharing, tasting, enjoying, talking and drinking.

This is the restaurant we always have dreamed of opening.

And now we have!

Welcome to Vaaghals! Enjoy your meal!



Our meals are served exactly the way we imagine serving them to our friends.
Both the small courses and all the set menus are served,
passed around the table, shared and enjoyed.

VAAGHALSGILDE

A selection of the best meat in the market,
vegetables and products from selected farmers.

Of course, served to be shared!

Minimum of four people and maximum of ten people

The whole serving contains meat
and we will therefore not
be able to adapt the menu
for vegetarians and pescatarians

Allergies? please ask your waiter.

DESSERTGILDE

We combine all our desserts and
serve it as the house's Grand Dessert

Of course, served to be shared!

Minimum of two people and maximum of ten people

Allergies? please ask your waiter.

NOK 175 per person

VAAGHALSSKIFTE

Served to a maximum of ten people

Vaaghals nevemat

Vaaghals ham, sourdough waffles with smoked pear and whey

Homemade chicken liver pâté from Holte farm

Contains: milk, wheat, eggs and sulphite

Potato Pancake

Baked arctic char from Vesterålen, crab from Hitra and crispy salad

Contains: milk, eggs, wheat, fish, shellfish, mustard, sulphite

Norwegian celeriac

Fried celeriac, leeks velouté and pickled lemon

Contains: milk, eggs, celery, sulphite, hazelnut

Pan-fried cusk

Mussel stew, cabbage from Toten and apples

Inneholder: Melk, sulfitt, selleri, sennep, bløtdyr, fisk

Leg of lamb from Gol

Lamb sausage, yellow beets and wild mushroom velouté

Contains: milk, celery, sulphite, mustard

Norwegian plums

Cheesecake, cinnamon and plum ice cream

Contains: Milk, wheat, eggs

Sweets from our pastry chef

May contain nuts, milk, wheat, eggs

Seven courses

NOK 725

Extra course: Dry aged Entrecôte from Førde (min. 2 people) NOK 155 p.p.

Served with Norwegian cheeses

NOK 825

Wine pairing 5 glasses

NOK 695

Wine pairing 6 glasses

NOK 795

(All our prices are included of V.A.T.)



DRY AGED ENTRECÔTE FROM FØRDE

Parsnips, kale and red wine jus with bone marrow

Contains: celery, milk and sulphite

(270g and it takes about 20 minutes)

NOK 490

SMALL COURSES

Vaaghals nevemat NOK 170

Vaaghals ham, sourdough waffles
with smoked apple and whey

Homemade chicken liver pâté from Holte farm

Contains: milk, wheat, eggs and sulphite

Potato Pancake NOK 165

Baked arctic char from Vesterålen,
Crab from Hitra and crispy salad

Contains: milk, eggs, wheat, fish, shellfish, mustard, sulphite

Norwegian celeriac NOK 165

Fried celeriac, leek velouté and pickled lemon

Contains: milk, eggs, celery, sulphite hazelnut

SMALL COURSES

Panfried cusk NOK 190

Mussel stew, cabbage from Toten and apples

Contains: milk, fish, sulfite, celery, mustard

Leg of lamb from Gol NOK 205

Lamb sausage, yellow beets and
wild mushroom velouté

Contains: milk, celery, sulphite, mustard

Pan fried sweetbreads of veal NOK 185

Apple sauce, potato and walnuts

Contains: milk, sulphite, walnuts



DESSERTGILDE

We combine all our desserts and serve it as the house's Grand dessert
Of course, served to be shared!

Minimum two people and up to a maximum of ten people

Allergies: please let us know if you have any allergies.

NOK 175 per person

DESSERTS

Raspberry from Bjerkerud Farm NOK 140

Yogurt mousse, chocolate ganache
and white chocolate ice cream

Contains: Milk, wheat, eggs

Blackcurrant pie NOK 140

Currant curd, vanilla ice cream and Dulcey chocolate

Contains: milk, eggs, wheat

Norwegian plums NOK 140

Plum tart, vanilla crèmeux and
vanilla ice cream

Contains: Milk, wheat, eggs

DESSERT & CHEESES

Caramel NOK 140

Profiteroles with caramel, almond ganache
and Fjording liquor from Sandane

Contains: Milk, wheat, eggs, almond, sulfite

Sweets from our pastry chef NOK 105

Petit fours

May contain nuts, milk, wheat, eggs

Norwegian cheeses NOK 165

Bread with nuts, crispbread
and fruit compote

Contains: milk, wheat, rye, nuts