



**Welcome to our menu featuring local food from the region all conveniently delivered to your cabin before check-in and stored in your refrigerator.**

**Place your order by emailing us at [stay@thebolder.com](mailto:stay@thebolder.com) or through your digital guest book.**

### **Ryfylke Tapas NOK 580,- per pers**

- Meatballs in salsa
- Tapas sausages from Slakter Gabbas
- Lefse with smoked salmon from award-winning King Mikal in Hjelmeland
- Red beetroot with cream cheese and kelp from Ystepikene
- A selection of cheeses from Ryfylke Gardsysteri
- A selection of cured hams
- Broccoli salad with pomegranates and dried fruit
- Pasta salad with pesto
- Mozzarella salad
- Oven-baked small potatoes
- Noodle salad with scampi
- Focaccia from our local bakery
- Aioli, pesto, hummus, terriakia sauce, mango and pineapple salsa
- Dessert - Today's cake from our own patisserie

### **Breakfast NOK 320,- per pers**

- Smoked salmon from award-winning King Mikael in Hjelmeland
- Prawns
- Toppings of pork from a local butcher (Gabbas)
- 2 types of cheese from Ryfylke gardsysteri the local dairy
- Norwegian cheese
- Scrambled eggs from happy hens in the neighborhood
- Eggs that you cook yourself so that you get them as smiling as you want
- Bacon from butcher Gabbas
- Shortbread, roll and croissant from our own bakery
- Yoghurt with muesli
- Butter, tomato, cucumber, paprika and fruit
- Fresh local produced apple juice made 100 % organic

# *TheBolder*

[www.thebolder.com](http://www.thebolder.com)

## Flavors from the region

Discover some of the local food producers who have mastered their craft and offer exceptional quality and of food production from our region in Ryfylke and Stavanger. From handcrafted bakery delights to high-quality smoked salmon, these local businesses are dedicated to showcasing the best of the local flavors.

### **Ryfylke Bakeri & Konditori:**

Located in Jørpeland, Ryfylke Bakeri & Konditori is a certified artisan bakery that takes pride in crafting its products using traditional methods. From freshly baked goods to delectable cold cuts and tapas, everything is made by hand. In 2020, the bakery was awarded the prestigious Ryfylke Brand Award, and in the fall of 2021, it was crowned Bakery of the Year in Norway.

### **Mikals Laks:**

A family-owned smokehouse renowned for its commitment to quality, Mikals Laks produces top-notch smoked and cured salmon. With a rich heritage in fishing and fish processing, the family emphasizes traceability at every step, ensuring the finest ingredients are used. By combining high-quality raw materials such as juniper, beech chips, sea salt, and sugar, they create a gourmet product that satisfies even the most discerning palates.

### **Ryfylke Gardsysteri:**

Nestled in the scenic landscape overlooking Hetlandsvatnet in Hjelmeland, Ryfylke Gardsysteri specializes in the production of cheese, yogurt, cream cheese, and eggs. Using fresh milk sourced directly from the farm's cows, they create a range of delectable dairy products that reflect their passion for quality and taste.

### **Safteriet:**

The apples found in these bottles are arguably the best in the world, certainly the best in Norway! Our apple juice has earned numerous accolades, including gold, silver, and bronze in the Norwegian Apple Juice Championship. From washing and pressing the apples to producing the delicious juice, Safteriet places great importance on maintaining the fresh, crisp apple flavor. The apple season is their busiest time of the year, as they strive to bring this delightful taste from tree to bottle as quickly as possible.

### **Gabbas:**

Gabbas is not just a traditional butcher shop; it is a haven for meat lovers and connoisseurs seeking exquisite delicacies. With a focus on self-production, Gabbas ensures exceptional craftsmanship and quality control in their product offerings. By taking pride in their expertise and attention to detail, they consistently deliver a wide range of delectable meats that will tantalize your taste buds.

### **Ystepikene:**

Nestled amidst the picturesque landscapes and lush green fields of Jæren, Ystepikene operates its own dairy on Varhaug. Here, they create incredibly delicious cheeses using only honest ingredients from contented cows. The dairy produces both well-known and beloved cheeses, as well as unique flavors for the more adventurous cheese enthusiasts.

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