

ETATSRÅD JOHAN SECKMAN FLEISCHER (1702-1789)

Tradisjonsrike Fleischer's Hotel har vært å skue i dalsiden over Vangsvatnet siden 1864. Historien går imidlertid lenger tilbake enn det. Familiens stamfar, Johan Seckman Fleischer, kom til Voss allerede i 1750.

Seckman Fleischer ble sendt fra Danmark for å være sorenskriver over Hardanger, Ulvik og Voss. Han var kjent for å være en handlekraftig embetsmann og en rettferdig dommer. Han opparbeidet seg store verdier i sin levetid, blant annet fire kirker med tilliggende jordegods. Disse var i familiens eie fra 1752-1864.

Grunnleggeren av Fleischer's Hotel, Fredrik Fleischer (1834-1906), var Johan Seckman Fleischer's oldebarn. Han dro tidlig til sjøs, seilte noen år som styrmann før han endte opp i den amerikanske borgerkrigen. Der kjempet han på nordstatene sin side fra 1862 til 1864.

Da han kom hjem, solgte han Voss kirke og kjøpte «Vossevangen Hotel og Station». Samme året giftet Fredrik seg med sin Magdalene og sammen drev de hotellet til å bli et av de mest anerkjente på landsbygden den gang. Dette var starten på mer enn 150 års sammenhengende hotell drift for Fleischer slekten.

Som en gave i anledning Fleischer's 150 årsjubileum i 2014, etablerte vi restauranten Seckman. Vi valgte å kalle den opp etter Johan Seckman Fleischer, oldefar til hotellets grunnlegger Fredrik Fleischer og 4* tippoldefar til dagens vertskap. Dette for å hedre hans minne.

Fleischer's Hotel has been located by the Vangs Lake since 1864. The history, however, goes much further back. The family's ancestor, Johan Seckman Fleischer, came to Voss already in 1750.

Seckman Fleischer was sent from Denmark to magistrate Hardanger, Ulvik and Voss. He was known to an energetic official and fair judge. He accumulated great assets during his lifetime, including four churches with adjoining land. These were in the family's possession from 1752-1864.

The founder of Fleischer's Hotel, Fredrik Fleischer (1834-1906), was Johan Seckman Fleischer's great-grandson. He went to sea early, sailed for a few years as a mate before ending up in the American Civil War. There he fought on the side of the northern states from 1862 to 1864.

When he returned home, he sold Voss's church and bought "Vossevangen Hotel and Station". In the same year, Fredrik married his Magdalene and together they ran the hotel to become one of the most recognized in the countryside at the time. This was the start of more than 150 years of continuous hotel management for the Fleischer family.

As a gift in the occasion of Fleischer's 150th anniversary in 2014, we established the Seckman restaurant. We chose to name it after Johan Seckman Fleischer, great-grandfather of the hotel's founder Fredrik Fleischer and 4* great-great-grandfather of the current host. This is to honor his memory.

FORETTER

KREMET FISKESUPPE Kr 220,-

Creamy fish soup

Torsk, scampi, gulrot og løk. Brød fra Vossabakt & smør
(skalldyr, melk, løk, gluten)

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*Cod, scampi, carrots and onion. Bread from Vossabakst & butter
(Shellfish, milk, onion, gluten)*

Vinanbefaling/ Wine recommendation:

Chardonnay, Langhe, Massolino, Italia kr 175,-

Rieseling, Villa Maria, New Zealand kr 155,-

CHEVRESALAT Kr 199,-

Chevre salad

Geitost, mikset salat, valnøtt, honning, gressløksdressing og hvitløksgrillet brød
(nøtter, løk, gluten)

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*Goat cheese, mixed salad, walnuts, honey, chive dressing & garlic toast
(nuts, onion, gluten)*

Vinanbefaling/ Wine recommendation:

Sauvignon Blanc, Villa Maria, New Zealand kr 165,-

SMALAHOVESEYLTE FRA IVAR LØNE Kr 215,-

Local Sheep Head Porchetta

Syltet rødløk, miks salat, pinjekjerner, sennepsdressing og flatbrød fra Vossabakst
(Egg, melk, sennep, nøtter, løk, gluten)

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*Pickled onion, mixed salad, pine nuts, mustard dressing, and flat bread from Vossabakst
(Egg, milk, mustard, nuts, onion, gluten)*

Ølanbefaling/ Beer recommendation:

Vossapils, Voss Fellesbryggeri, 0,33l kr 115,-

Vossaakevitt, Voss Fellesbryggeri, 4cl kr 105,-

HOVEDRETTER

OVNBAKT KVEITE Kr 445,-

Oven baked Halibut

Kålchips, minigulrot, asparges, kongesopp, hummersaus og pastinakk- & potetpure
(melk, fisk, sopp)

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Kale chips, mini carrot, asparagus, king mushroom, lobster sauce and turnip- & potato
puree
(milk, fish, mushroom)

Vinanbefaling/ Wine recommendation:

Chablis, Sereine, La Chablisienne, Frankrike kr 155,-

GRILLET ANDEBRYST Kr 475,-

Grilled Filet of Duck

Minigulrot, asparges, champignon gulrotpure, appelsinsaus & saltbakte poteter
(melk, sopp)

*

Mini carrot, asparagus, champignon, carrot puree, orange sauce & salt oven baked
potatoes
(milk, mushroom)

Vinanbefaling/ Wine recommendation:

Pinot Noir Cuvee Dissenay, Les Producteurs Réunis, Frankrike kr 145,-

LAMMEMØRBRAD Kr 415,-

Tenderloin of Lamb

Asparges, sellerirot, brokkolini, løk, pernodsaus & saltbakte amadine poteter
(sulfitt, løk, melk)

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Asparagus, purple carrot, broccolini, onion, Pernod sauce & salt oven baked potatoes
(sulfitt, onion, milk)

Vinanbefaling/ Wine recommendation:

Pèppoli Chianti Classico, Antinori, Italia kr 155,-

DESSERTER

LUN HJEMMELAGET EPLEKAKE Kr 175,-

Homemade apple cake

Vaniljeis og friske bær
(gluten, melk, egg)

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Vanilla ice cream and berries
(gluten, milk, egg)

KRUMKAKE & MULTEKREM Kr 199,-

Traditional Norwegian cookie with cloudberry cream

(gluten, melk, egg)

*

(gluten, milk, egg)

MANGOSORBET Kr 149,-

Sorbet of Mango

Med friske bær

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With berries

OSTEFAT Kr 249,-

Cheese plate

3 oster fra nærliggende gårder, nøtter, hjemmelaget eplechutney og kjeks

(gluten, melk)

*

3 sorts of cheese from nearby farms, nuts, homemade apple chutney and crackers

(gluten, milk)

DRIKKE / BEVERAGE

LOKAL SIDER / ØL			<u>0,75 flaske</u>
Vossasider 4,7%	Voss Fellesbryggeri	33 cl.	115,-
Vossapils 4,7%	Voss Fellesbryggeri	33 cl.	120,-
Oregonion APA 6%	Voss Fellesbryggeri	33 cl.	130,-
Smale IPA 6,5%	Voss Fellesbryggeri	33 cl.	130,-
Vindpust	Epli Sideri Hardanger	15 cl.	115,- 595,-
Solglimt	Epli Sideri Hardanger	15 cl.	115,- 595,-
Fjellskrent	Epli Sideri Hardanger	15 cl.	115,- 595,-
Pineau des Charentes very old	Bache Gabrielsen, Frankrike	8 cl	145,-
Recioto della Valpolicella	Luigi Righetti & C, Italia	6 cl	135,-
Innoncent Moscato		8 cl	115,-

VARM DRIKKE & KAFFEDRINKER / HOT BEVERAGE & COFFEE DRINKS

Coffee / tea			40,-
Cappucino / Cafe Latte			40,-
Irish Coffee			135,-
Espersso Martini			135,-

MINERALVANN / SOFT BEVERAGE

Brus/Mineralvann/ Soft beverage		33 cl.	55,-
Eplemost Aronia	Finnegården Voss	33 cl.	95,-
Eplemost	Finnegården Voss	33 cl.	85,-
Eplemost Aroma	Epli Sideri Hardanger	33 cl.	85,-
Eplemost Discovery	Spilde		495,-
Eplemost Aroma	Spilde		495,-

UKENS RETT/ DISH OF THE WEEK

INDREFILET 180g Kr 475,-

Tenderloin of Beef 180g

Asparges, brokkolini, minigulrot, hvitløksmør & potetkake
(melk)

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Aaparagus, brokkolini, carrots, garlic butter & potato cake
(milk)

Vinanbefaling/ Wine recommendation:

Barbera d'Alba, Borgogno, Italia kr 175,-