



**Kvitfjell** has some of the most diverse terrain in Norway. From beginner nursery slopes to World Cup level black runs, there's something for any level of skier. It has 39km of slopes mainly suited to beginner and intermediate skiers. Snow conditions are fantastic due to its geographical location. It has a laidback atmosphere with a lot of traditional elements retained over time with a modern twist.

## Top Runs

- For beginners, there is a lovely gentle green run called Gammelseterbakken No.9 that can be found at the top of the Kvitfjell Express chairlift.
- Intermediates will enjoy the stunning views from the Panoramaløypa No.26 red run. It can be accessed via the Fjellheisen poma lift.
- More advanced skiers will want to challenge themselves on the Olympiabakke black run. It is used each year for the World Cup races.
- There's an impressive 600km of cross-country skiing routes in the area. The track is connected to Gåla and Skeikampen.



## Best for Après Ski

- **Kvitfjell Pub & Pizza**  
A classic pub with great drinks and food available. A fun place to socialise after a day skiing.
- **Lettvint Bar & Café**  
This is a stylish bar with a relaxed atmosphere. It has a great food and drink menu. In addition, you can play shuffleboard, darts, beer pong and board games.
- **Koia**  
This can be a lively spot after a day on the slopes. The 300-year-old log house is a popular spot with locals and tourists to enjoy a drink.

## Recommended Restaurants

- **Gondolen Fjellbistro**  
This restaurant is a great spot for lunch or a coffee break. There is also a large outdoor terrace with a barbecue and bar area.
- **Varden Restaurant**  
In a ski-in ski-out location, Varden offers excellent home-made breakfast, lunch and dinner options. Their wine and tapas evenings are also very popular.
- **Tyrihanstunet**  
This pizza house is on the west side of Kvitfjell and uses delicious locally-sourced ingredients on its menu.
- **Prepperiet**  
Gudbrandsgard Hotel's restaurant serves delicious meals with locally-sourced ingredients from local farms. The sirloin of venison is a popular choice.