

Jerusalem artichoke soup

pickled mushrooms, Jerusalem artichoke chips and chive oil

5, 10, 12

Noble Vines 446 Chardonnay Single Vineyard, USA

Grilled halibut

cauliflower velouté, asparagus, pickled purple cauliflower and saffron

beurre blanc

4, 10, 12

Cantina Terlano Pinot Grigio, Italy

Lamb fillet

caramelized parsley root, beetroot cream, pea and spinach puree,
pickled carrot and broth sauce with maple syrup

5, 10, 12

Weinert Malbec magnum, Argentina

Matured cheese

fruit compote and fruit bread

1a, 3, 10, 11, 11a

Graham's 10 years old Tawny, Portugal

Glazed chocolate marquise

Valrhona sjokolade, bringebærespuma, rom- og karamellsaus og
blåbærsorbet

3, 10, 11

M. Chapoutier Bila-Haut Banyuls, France

3 courses 660,-

4 courses 720,-

5 courses 795,-

3 course wine pairing 430,-

4 course wine pairing 555,-

5 course wine pairing 680,-

Upgraded wine pairing: 3 course wine pairing 615,- / 5 course wine pairing 1005,-

3 course beer menu 299,- / 5 course beer menu 499,-

Allergies

1 gluten, 2 shellfish, 3 egg, 4 fish, 5 celery, 6 mustard, 7 sesame seeds, 8 peanuts, 9 soy,
10 milk, 11 nuts, 12 sulfel dioxide and sulfites, 13 lupine, 14 molluscs

Please let us know if you have any allergies!

Starters

Jerusalem artichoke soup

pickled mushrooms, Jerusalem artichoke chips and chive oil 169,-
5, 10, 12

Grilled halibut

cauliflower velouté, asparagus, pickled purple cauliflower and saffron beurre blanc
179,-
4, 10, 12

Pan fried scallops

mushroom velouté, fennel crudité and carrot chips 185,-
2, 10, 12

Lamb croquettes

with a variation of pumpkin, raspberry compote and brown cheese sauce 185,-
1a, 3, 5, 10, 12

Main courses

Grilled halibut

Cauliflower puree, asparagus, pickled purple cauliflower and saffron beurre blanc
385,-
4, 10, 12

Lamb fillet

caramelized parsley root, beetroot cream, pea and spinach puree, pickled carrot
and broth sauce with maple syrup 395,-
5, 10, 12

Hanger steak

mini carrots, glazed shallots, truffle mashed potatoes and green pepper sauce with
Cognac 425,-
5, 10, 12

Vegetable croquettes

pumpkin puree, asparagus, mini carrots, fennel crudité and saffron beurre blanc 345,-
1a, 3, 5, 10, 12

Desserts

Glazed chocolate marquise

Valrhona sjokolade, bringebærespuma, rom- og karamellsaus og blåbærsorbet 175,-
3, 10, 11

Passion fruit mille feuille

passion fruit jelly, assorted berries, white chocolate and yoghurt sorbet 175,-
1a, 3, 10

Matured cheeses with fruit compote and fruit bread 179,-

1a, 3, 10, 11, 11a

Homemade chocolate truffles 125,-

Food for the children? Half portion - half the price!

We also have child-friendly food, for those who don't dare, ask your waiter!