

## **Lobster Bisque**

salmon and crab mousseline, apple compote and dill oil  
2, 3, 4, 5, 10, 12

Bouchard Chardonnay, France

\*\*\*

## **Pan-fried cod**

braised leek, carrot puree, Romanesco and boletus velouté  
3, 4, 10, 12

Filipa de Lencastre Alvarinho, Portugal

\*\*\*

## **Beef Tenderloin**

mashed potatoes, broccolini, pickled carrot, broccoli cress and red wine sauce  
5, 10, 12

Chateau Laplagnotte-Bellevue, France

\*\*\*

## **Matured cheese**

fruit compote and fruit bread  
1a, 3, 10, 11, 11a

Graham's 10 years old Tawny, Portugal

\*\*\*

## **Ruby chocolate mousse**

pistachio base glazed with blackcurrant coulis, raspberry meringue  
and hazelnut ice cream

3, 10, 11

Occhipinti Passo Nero, Italy

3 courses 670,-

3 course wine pairing 430,-

4 courses 740,-

4 course wine pairing 555,-

5 courses 815,-

5 course wine pairing 680,-

Upgraded wine pairing: 3 course wine pairing 615,- / 5 course wine pairing 1005,-  
3 course beer menu 315,- / 5 course beer menu 525,-

### 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 sulfite dioxide and sulfites, 13 lupine, 14 molluscs

**Please let us know if you have any allergies!**

## Starters

### **Norwegian Rakfisk** (fermented trout)

with red onion, leek, sour cream and Norwegian lefse 169,- (main course 389,-)

1, 3, 4, 10

\*\*\*

**Lobster Bisque** with salmon and crab mousseline, apple compote and dill oil 179,-

2, 3, 4, 5, 10, 12

\*\*\*

**Pan-fried cod** with braised leek, carrot puree, Romanesco and boletus velouté 185,-

3, 4, 10, 12

## Main courses

### **Traditional Norwegian Christmas plate**

pork's rib, pork patties, Christmas sausage, red cabbage, prunes and gravy 389,-

6, 10, 12

\*\*\*

### **Beef tenderloin**

mashed potatoes, broccolini, pickled carrot, broccoli cress and red wine sauce 425,-

5, 10, 12

\*\*\*

### **“Lutefisk”**

traditionally served with stew of peas, bacon, potatoes and mustard sauce

*Served as many times as you like* 459,-

1, 4, 6, 10

\*\*\*

### **Pan-fried cod**

with braised leek, carrot puree, Romanesco and boletus velouté 369,-

3, 4, 10, 12

## Desserts

**Risalamande** with almonds and cherry sauce 165,-

10, 11

\*\*\*

### **Ruby chocolate mousse**

pistachio base glazed with blackcurrant coulis, raspberry meringue  
and hazelnut ice cream 179,-

1a, 3, 10, 11

\*\*\*

**Matured cheeses** with fruit compote and banana bread 185,-

\*\*\*

**Homemade chocolate truffles** 130,-

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

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