

## **Creamy fish soup**

fresh vegetable salad, scallops and herb oil

4, 5, 10, 14

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## **Grilled turbot**

mini corn, beetroot cream, pickled pearl onions and butter sauce with  
truffle

4, 5, 10, 12

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## **Duck breast**

red cabbage puree, mango compote, fondant potato, rosette cabbage and red  
wine sauce

5, 10, 12

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## **Matured cheeses**

Fruit bread and fruit compote

1a, 3, 10, 11, 11a

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## **Raspberry cremeux**

white chocolate gâteau, blueberry foam and licorice cream

1a, 3, 10, 11, 12

3 courses 690,-

4 courses 765,-

5 courses 835,-

3 course wine pairing 430,-

4 course wine pairing 560,-

5 course wine pairing 700,-

Upgraded wine pairing: 3 course wine pairing 645,- / 5 course wine pairing 1075,-

3 course beer menu 330,- / 5 course beer menu 550,-

### 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

**Creamy fish soup** fresh vegetable salad, scallops and herb oil 179,-  
4, 5, 10, 14

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**Grilled turbot** with mini corn, beetroot cream, pickled pearl onions  
and butter sauce with truffle 189,-

4, 5, 10, 12

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**Cured deer** chives emulsjon, sea-buckthorn, rye bread and brown cheese  
crunch 195,-

1, 1a, 3, 10, 12

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**Crayfish risotto** with crayfish from Frøya, seaweed salad and herbs 225,-  
1, 2, 7, 9, 10, 12

### Main courses

#### **Grilled turbot**

mini corn, beetroot cream, pickled pearl onions and butter sauce with  
truffle 389,-

4, 5, 10, 12

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#### **Duck breast**

red cabbage puree, mango compote, fondant potato, rosette cabbage and red  
wine sauce 415,-

5, 10, 12

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#### **Tenderloin of Norwegian beef**

variety of root vegetables, artichoke puree, fondant potato and red wine  
sauce 435,-

5, 10, 12

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#### **Beetroot tartar croquettes**

variety of vegetables, capers, poached egg, hazelnut potato,  
pickled onions and butter sauce with truffle 369,-

4, 5, 10, 12

### Desserts

**Valrhona chocolate fondant** with cassis coulis and vanilla ice cream 189,-  
1a, 3, 10

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#### **Raspberry cremeux**

white chocolate gâteau, blueberry foam and licorice cream 189,-

1a, 3, 10, 11, 12

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**Matured cheeses** with fruit compote and banana bread 215,-

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**Homemade chocolate truffles** 145,-

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

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