

Creamy cauliflower soup

pickled cauliflower, cured ham chips and parsley oil

10, 12

Filet of cod

quinoa salad, pumpkin puree and creamy chicken velouté

4, 5, 10

Norwegian ribeye

variation of beetroot, dauphinoise potato and bearnaise sauce

3, 10, 12

Matured cheeses

Fruit bread and fruit compote

1a, 3, 10, 11, 11a

Fresh cheese cake

pistachio base, white chocolate- vanilla glaze and passion fruit sorbet

1a, 3, 10

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 cauliflower soup pickled cauliflower, cured ham chips and
parsley oil 189,-

10, 12

Filet of cod with quinoa salad, pumpkin puree and creamy chicken velouté

195,-

4, 5, 10

Smoked salmon horseradish crème, pickled cucumber, apple and puffed rice
chips 195,-

3, 4, 10, 12

Scallops chili-ginger emulsjon, picklet turnip and kesam- and coriander
sauce 195,-

3, 10, 12, 14

Main courses

Filet of cod

quinoa salad, pumpkin puree and creamy chicken velouté 405,-

4, 5, 10

Norwegian ribeye

variation of beetroot, dauphinoise potato and bearnaise sauce 435,-

3, 10, 12

Wild boar

onion compote, mushroom duxelles, pickled blackberries,
kale crisp and red wine jus with blueberries 399,-

5, 10, 12

Beetroot tartar croquettes

pumpkin puree, quinoa salad and bearnaise sauce 369,-

1a, 3, 10, 12

Desserts

Fresh cheese cake

pistachio base, white chocolate- vanilla glaze and passion fruit sorbet 189,-

1a, 3, 10

Blueberry pie

coconut espuma, sjokolade crumble and brown cheese ice cream 189,-

1a, 3, 10, 11, 12

Matured cheeses with fruit compote and fruit bread 215,-

Homemade chocolate truffles 149,-

Ask for your waiter for allergens.

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

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