

## **Onion soup**

Holtefjell cheese, toasted brioche and truffle oil

1, 3, 5, 9, 10, 11a, 12

Wine pairing Gustave Lorentz Riesling 135,- / Upgraded wine pairing Raumland Rosé Sekt Reserve Brut 2016 239,-

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## **Arctic charr**

salt-baked celery, semi-dried tomato, capers and leek velouté

1, 3, 4, 5, 7, 9, 10, 11a, 12

Wine pairing Cantina Terlano Chardonnay 135,- / Upgraded wine pairing Georg Breuer Terra Montosa riesling 210,-

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## **Sirloin of beef**

beet purée, carrot, broccolini, pickled onion, parmesan polenta and red wine sauce

1, 10, 12

Wine pairing Villa Cafaggio Chianti Classico 145,- / Upgraded wine pairing Borgogno No Name 219,-

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## **Matured cheeses**

Fruit bread and fruit compote

1a, 3, 10, 11, 11a

Wine pairing Graham's 10 Years Old Tawny 145,- / Upgraded wine pairing Graham's Single Harvest Tawny 1994 215,-

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## **Rhubarb parfait**

white chocolate cremeux, meringue crumbs and fresh strawberries

3, 10, 11, 11a

Wine pairing Rabl Riesling Trockenbeerenauslese 155,- / Upgraded wine pairing Tournelle Macvin de Jura 195,-

3 courses 690,-

3 course wine pairing 430,-

4 courses 765,-

4 course wine pairing 560,-

5 courses 835,-

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

**Onion soup** Holtefjell cheese, toasted brioche and truffle oil 189,-  
1, 3, 5, 9, 10, 11a, 12

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**Arctic charr** salt-baked celery, semi-dried tomato, capers and leek velouté 195,-  
1, 3, 4, 5, 7, 9, 10, 11a, 12

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**Gravlax** served with nectarine, apple, Bottarga and potato crisp 195,-  
1, 4, 6, 9, 12

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**Duck terrine** with homemade bread, pickled onions and Ravigotte sauce 195,-  
3, 6, 10, 12, 14

### Main courses

**Arctic charr** with salt-baked celery, semi-dried tomato, capers and leek velouté 405,-  
3, 4, 5, 10

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### **Sirloin of beef**

beet purée, carrot, broccolini, pickled onion, parmesan polenta and red wine sauce 435,-  
1, 10, 12

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### **Wild boar neck**

with green ragu, potato puree, demi glaze unagi with cranberries 399,-  
1, 3, 6, 7, 9, 10, 12

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**Asparagus** with egg in panko, celery puree, fennel and romesco sauce 369,-  
1, 3, 5, 11, 13

### Desserts

#### **Rhubarb parfait**

white chocolate cremeux, meringue crumbs and fresh strawberries 189,-  
3, 10, 11, 11a

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**Mille-Feuille** with apricot jelly, cremeux and lemon balm ice cream 189,-  
3, 10, 11, 11a, 12

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**Matured cheeses** with fruit compote and fruit bread 215,-  
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#### **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!