## Summer menu

## Carrot- and coconut soup 189,

served with spicy sesame cashew, pickled carrot and crème fraîche $5,10,11,12$ allergener
Wine pairing Trimbach Riesling 166,- / upgraded wine pairing Moët \& Chandon Impèrial Brut 275,-
Halibut 215,- / 425,-
with kale, edamame, mashed potatoes and hollandaise with trout roe
4, 6, 10, 12 allergener
Wine pairing Garnier Chablis Grains Dorés 169,- / Upgraded wine pairing S. Billaud Chablis Premier Cru Montmain 259,-

## Lamb culotte 435,-

truffle pommes Anna, green pea puree, shiitake, turnip and pepper sauce
$5,10,12$ allergener
Wine pairing Villa Cafaggio Chianti Classico 145,- / upgraded wine pairing Colomé Auténtico Malbec 229,-

# Hazelnut- and chocolate cake 189,- <br> with coffee namelaka and homemade miso ice cream 

3, 10, 12 allergener
Wine pairing Graham's 10 Years Old Tawny 145,- / upgraded wine pairing Graham's 1974 Single Harvest Tawny 255,-

## 3 course menu 690,-

3 course wine pairing 445,- / upgraded wine pairing 665,-
4 course menu 765,-
4 course wine pairing 595,- / upgraded wine pairing 885,-

## Tapas plate

220,- (large 320,-)
Serrano, Jåla truffle salami, Hitra Grotteost, Hitra blue, olives, aioli and sourdough bread 1, 3, 6, 10 allergier
Moules frites ca. 500 gr . 289,-
White wine-steamed mussels with Nduja sauce, Parmesan aioli and French fries 2, 3, 6, 12, 14 allergier
Cheeseburger 180 gr . 299,-

Homemade beef burger with cheddar, pickled onions, bacon, salad, pickled cucumber dressing and fries with parmesan aioli
1, 3, 6, 10, 12 allergier

## Coconut mousse

Served with rum-infused pineapple, granola and homemade watermelon sorbet 1,3, 10 allergier

All the meat is fried to medium, unless other requests.
French fries can be switched to sweet potato fries for an additional of 30,-

