

Roasted Artichoke soup

with chervil, fried artichoke, green apple and almond

11, 12

Wine pairing Calles Mittelheimer Riesling 159,- / Upgraded wine pairing Marc Hebrart Sélection Brut Premier Cru 259,-

Baked leopard fish

glazed in shellfish broth, herb crust, cauliflower, crispy Jerusalem artichoke, trout roe and Noisette sauce

1, 2, 3, 4, 6, 10, 12

Wine pairing Camu Chablis Vieilles Vignes 165,- / Upgraded wine pairing Dr. Loosen Erdener Treppchen riesling 229,-

Pepper roast of deer

thyme crème, parsnip, crispy onion, confit potato and Madeira sauce

6, 10, 12

Wine pairing De Muller Legitim Priorat 155,- / Upgraded wine pairing La Horta Corimbo 239,-

Matured cheeses

Sourdough crostini and apricot- and chili marmelade

1, 6, 10

Wine pairing Graham's 10 Years Old Tawny 145,- / Upgraded wine pairing Graham's Single Harvest Tawny 1994 255,-

White chocolate cake

with pecan, apple, salt caramel and Granny Smith sorbet

3, 10, 11, 11a

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

3 courses 700,-

3 course wine pairing 450,-

4 courses 785,-

4 course wine pairing 595,-

5 courses 855,-

5 course wine pairing 745,-

Upgraded wine pairing: 3 course wine pairing 660,- / 5 course wine pairing 1095,-

3 course beer menu 345,- / 5 course beer menu 575,-

Fish and meat is cooked after the recommendations of the head chef, unless otherwise is asked.

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 mollusks

Please let us know if you have any allergies!

Starters

Roasted Artichoke soup with chervil, fried artichoke, green apple and almond 189,-
11, 12

Baked leopard fish

glazed in shellfish broth, herb crust, cauliflower, crispy Jerusalem artichoke,
trout roe and Noisette sauce 195,-

1, 2, 3, 4, 6, 10, 12

Lamb croquette with baked celery cream, caramelized tomato sauce and parmesan 195,-

1, 3, 5, 10, 12

Potato waffle with Kalix løyrom, Gochujang mayo, sour cream and red onion 205,-

1, 3, 4, 6, 9, 10, 12

Main courses

Baked leopard fish

glazed in shellfish broth, herb crust, cauliflower, crispy Jerusalem artichoke,
trout roe and Noisette sauce 405,-

1, 2, 3, 4, 6, 10, 12

Pepper roast of deer

thyme crème, parsnip, crispy onion, confit potato and Madeira sauce 435,-

6, 10, 12

Chicken ballotine

filled with herb cream cheese, cauliflower, pickled chanterelles and chicken demi glace 399,-

10, 12

Chanterelle risotto with cave cheese, pickled chanterelles, artichoke chips and hazelnut 385,-

10, 11, 12

Desserts

White chocolate cake

with pecan, apple, salt caramel and Granny Smith sorbet 189,-

3, 10, 11, 11a

Caramelia mousse with spiced plums, pistachios and chocolate crumble 195,-

3, 10, 11, 11a, 12

Matured cheeses with sourdough crostini and apricot- and chili marmelade 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!