

## **Potato and leek soup**

with truffle, crispy onion, potato and pickled silver onion

12

Wine pairing Camu Chablis Vieilles Vignes 165,- / Upgraded wine pairing Vincent Couche Éléance Extra Brut

279,-

\*\*\*

## **Panfried European hake**

Chanterelle cream, crispy Jerusalem artichoke and mussel foam with trout roe

2, 4, 10, 12, 14

Wine pairing Trimbach Riesling 166,- / Upgraded wine pairing Jean-Yves Peron La Tour Sarazine 229,-

\*\*\*

## **Flat beef of reindeer**

Pommes Royale with Valdres cheese, carrot, parsley root cream and rosé pepper sauce

6, 10, 12

Wine pairing Cafaggio Chianti Classico 145,- / Upgraded wine pairing Sadie Treinspoor 279,-

\*\*\*

## **Matured cheeses**

crostini, apple compote and fruit bread

1, 10, 12

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

\*\*\*

## **Almond cake**

toasted white chocolate, blackcurrant jelly, caramelized pear and blackcurrant sorbet

3, 10, 11, 11a

Wine pairing Rabl Riesling Trockenbeerenauslese 155,- / Upgraded wine pairing Felsina Vin Santo 255,-

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 665,- / 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 sulfel dioxide and sulfites, 13 lupine, 14 mollusks

**Please let us know if you have any allergies!**

### Starters

**Potato and leek soup** with truffle, crispy onion, potato and pickled silver onion 189,-  
12  
\*\*\*

### **Panfried European hake**

Chanterelle cream, crispy Jerusalem artichoke and mussel foam with trout roe  
205,-  
2, 4, 10, 12, 14  
\*\*\*

**Cured venison** with oregano mayo, pickled chanterelles, hazelnuts and parmesan  
195,-  
3, 6, 10, 11, 12  
\*\*\*

**Caviar of Kalix** with potato croutons, boletus mayo, pickled onions and fresh herbs  
225,-  
3, 4, 6, 9, 10, 12

### Main courses

### **Panfried European hake**

Chanterelle cream, crispy Jerusalem artichoke and mussel foam with trout roe  
405,-  
2, 4, 10, 12, 14  
\*\*\*

### **Flat beef of reindeer**

Pommes Royale with Valdres cheese, carrot, parsley root cream and rosé pepper sauce  
435,-  
6, 10, 12  
\*\*\*

### **Glazed pork neck**

potato crème, fried artichoke, pickled pumpkin and sherry sauce 399,-  
10, 12  
\*\*\*

**Grilled pumpkin** crunchy Jerusalem artichoke, pumpkin cream, miso and orange sauce  
385,-  
10, 11, 12

### Desserts

### **Almond cake**

toasted white chocolate, blackcurrant jelly, caramelized pear and blackcurrant sorbet  
189,-  
3, 10, 11, 11a  
\*\*\*

**Raspberry and chocolate** with raspberry mousse, pistachio and chocolate crunch  
195,-  
3, 10, 11, 11a  
\*\*\*

**Matured cheeses** with crostini, apple 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!