

Pumpkin soup

with pickled pumpkin, sour cream from Røros and crispy fried core

10

Wine pairing Calles Mittelheimer Edelmann Riesling 159,- / Upgraded wine pairing Vincent Couche Éléance Extra Brut 279,-

Baked halibut

potato cream, tomato salsa, fennel and bouillabaisse sauce

2, 4, 6, 10, 12, 14

Wine pairing Maximin Pinot Blanc 160,- / Upgraded wine pairing Marc Kreydenweiss Wiebelsberg Riesling Grand Cru 279,-

Grilled sirloin of beef

potato pie, Jerusalem artichoke cream, broccolini, crispy fried cabbage and truffle sauce

5, 6, 10, 12

Wine pairing Atelier Des Sources Cotes Du Rhone 156,- / Upgraded wine pairing Garzón Single Vineyard Tannat 279,-

Matured cheeses

fruit compote and fruit and nut bread

1, 3, 10, 11, 11a, 12

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

Milk chocolate mousse

meringue, blood orange jelly, brittle and orange sorbet

3, 10, 11, 11a

Wine pairing Anselmann Silvaner Eiswein 155,- / Upgraded wine pairing Mas Amiel Vintage 1969 275,-

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 sulfite dioxide and sulfites, 13 lupine, 14 mollusks

Please let us know if you have any allergies!

Starters

Norwegian Rakfisk (fermented trout)

with red onion, leek, sour cream and Norwegian lefse 189,- (main course 389,-)

1, 3, 4, 10

Pumpkin soup pickled pumpkin, sour cream from Røros and crispy fried core 189,-

10

Baked halibut potato cream, tomato salsa, fennel and bouillabaisse sauce 215,-

2, 4, 10, 12, 14

Cured reindeer

watercress mayo, herb salad, pickled beetroot, crispy onion and spruce bud vinaigrette 215,-

3, 6, 12

Main courses

Traditional Norwegian Christmas plate

pork's rib, pork patties, Christmas sausage, red cabbage, prunes and gravy 399,-

6, 10, 12

“Lutefisk”

traditionally served with stew of peas, bacon, potatoes and mustard sauce

Served as many times as you like 479,-

1, 4, 6, 10

Baked halibut

potato cream, tomato salsa, fennel and bouillabaisse sauce 425,-

2, 4, 10, 12, 14

Grilled sirloin of beef

potato pie, Jerusalem artichoke cream, broccolini, crispy fried cabbage and truffle sauce 439,-

Desserts

Risalamande with almonds and cherry sauce 175,-

10, 11

Milk chocolate mousse

meringue, blood orange jelly, brittle and orange sorbet 189,-

3, 10, 11, 11a

Matured cheeses with fruit compote and fruit and nut bread 215,-

1, 3, 10, 11, 11a

Homemade chocolate truffles 155,-

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!