

Shellfish bisque

with pickled fennel and pastry crisp

1a, 2, 4, 6, 10, 12

Wine pairing Christophe Camu Chablis 165,- / Upgraded wine pairing Sigurd Wongraven Champagne 245,-

Pan-fried cod

horseradish, broccolini, Løyrom and Sandefjord butter

4, 10, 12

Wine pairing Trimbach Riesling 166,- / Upgraded wine pairing Faiveley Gevrey-Chambertin 259,-

Lamb filet

lamb croquette, rosemary puree, glazed beets, potato crisp, cabbage and lamb gravy

5, 6, 10, 12

Wine pairing Delhome Boreal Crozes Hermitage 175,- / Upgraded wine pairing Borgogno No Name 245,-

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,-

Pistachio terrine

chocolate cremeaux, passion fruit coulis, lime merengue and lemon sorbet

3, 10, 11, 11a

Wine pairing Royal Tokaji Aszú 5 Puttonyos 155,- / Upgraded wine pairing Royal Tokaji Gold Label 6 Puttonyos 215,-

3 courses 715,-

3 course wine pairing 470,-

4 courses 800,-

4 course wine pairing 610,-

5 courses 870,-

5 course wine pairing 760,-

Upgraded wine pairing: 3 course wine pairing 687,- / 5 course wine pairing 1120,-

3 course beer menu 360,- / 5 course beer menu 56965,-

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

Shellfish bisque with pickled fennel and pastry chips 195,-

1a, 2, 4, 6, 10, 12

Pan-fried cod with horseradish, broccolini, Løyrom and Sandefjord butter 215,-

4, 10, 12

Steamed Gyoza

with pickled chili, sesame, coriander, porcini mushrooms and miso soup 199,-

1a, 7, 9

Moose carpaccio

horseradish cream, pickled mushrooms, Västerbotten cheese, crispy onion and cress 220,-

6, 10, 12

Hovedretter

Pan-fried cod

hash browns, horseradish, broccolini, Løyrom and Sandefjord butter 415,-

4, 10, 12

Lamb filet

lamb croquette, rosemary puree, glazed beets, potato crisp, cabbage and lamb gravy 445,-

6, 10, 12

Confited duck leg

broccolini, truffle potato cream, pickled mushrooms and tarragon gravy 425,-

6, 10, 12

Fried polenta

Västerbotten cheese, rosemary puree, broccolini, beets, herbs and lemon butter 385,-

10, 12

Dessertes

Pistachio terrine

chocolate cremeaux, passion fruit coulis, lime merengue and lemon sorbet 195,-

3, 10, 11

Dark chocolate gateau

with salty caramel, crystallized milk chocolate and raspberry sorbet 195,-

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!