

Mushroom soup

with pickled mushroom, crispy parma ham and truffle crème

9, 10, 12

Wine pairing Seifried Nelson Riesling 155,- / Upgraded wine pairing Sigurd Wongraven Champagne 245,-

Pan-fried seasonal cod

cauliflower, Jerusalem artichoke, smoked cod roe and beurre blanc

4, 10, 12, 14

Wine pairing Alain Robert Les Charmes Vouvray Sec 165,- / Upgraded wine pairing Georg Breuer Terra Montosa Riesling 259,-

Pepper steak of deer

carrot creme, Jerusalem artichoke royale, caramelized carrot, cabbage and pepper jus

3, 10, 12

Wine pairing F. Duveau Saumur Champigny Les Menais 165,- / Upgraded wine pairing Chateau Bel-Air Grand Vin 245,-

Matured cheeses

marmelade and fruit 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,-

Blueberry ganache

pecan noisette, blueberry gel, rosemary chips, blueberry and yoghurt ice cream

10, 11, 11a

Wine pairing Rabl Riesling trockenbeerenauslese 155,- / Upgraded wine pairing Felsina Vin Santo Chianti Classico 255,-

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 595,-

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 sofel dioxide and sulfites, 13 lupine, 14 mollusks

Please let us know if you have any allergies!

Starters

Mushroom soup with pickled mushroom, crispy parma ham and truffle crème 195,-
9, 10, 12

Pan-fried seasonal cod

cauliflower, Jerusalem artichoke, smoked cod roe and beurre blanc 215,-
4, 10, 12, 14

Home made Ravioli with Burrata, herbs and spinach.

served in an aromatic soup of grilled peppers and San Marzano tomatoes 205,-
1a, 3, 10, 12

Raindeer carpaccio

pickled celeriac, smoked cheese cream, mustard and celeriac crisp 220,-
6, 10, 12

Hovedretter

Pan-fried seasonal cod

cauliflower, Jerusalem artichoke, smoked cod roe and beurre blanc 425,-
4, 10, 12, 14

Pepper steak of deer

carrot creme, Jerusalem artichoke royale, caramelized carrot, cabbage and pepper jus 445,-
3, 10, 12

Osso Bucco Milanese

Saffron risotto, pickled chives, Parmesan and tomato salsa 405,-
10, 12

Baked cauliflower

caramelize cauliflower, toasted cauliflower creme, truffle creme and nut butter 385,-
10, 11, 12

Desserter

Blueberry ganache

pecan noisette, blueberry gel, rosemary chips, blueberry and yoghurt ice cream 195,-
10, 11

Shortcrust pastry tartlet

with crystallized apple, almonds and vanilla ice cream 195,-
1a, 3, 10

Matured cheeses with marmelade and fruit 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!