

Jerusalem artichole soup

pickled Jerusalem artichoke, crispy pancetta, Jerusalem artichoke chips and oregano

10, 12

Wine pairing Jean-Christophe Perraud Saint Véran 169,- / Upgraded wine pairing Sigurd Wongraven Champagne 245,-

Pan-fried char

fennel, sugar snap peas, roasted parsnip cream, trout roe and Riesling sauce

4, 6, 10, 12, 14

Wine pairing Seifried Nelson Riesling 155,- / Upgraded wine pairing Georg Breuer Terra Montosa Riesling 259,-

Veal tenderloin

asparagus, roasted onion cream, crispy Roscoff onion, confit potato and ramson jus

3, 10, 12

Wine pairing Calabretta Rosso Gaio Gaio 168,- / 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,-

Lemon Baba

almond cake in limoncello syrup, mascarpone cream, strawberry sorbet and elderflower jelly

3, 10, 11, 11a

Wine pairing Chateau Suduiraut Castelnau de Suduiraut 160,-

Upgraded wine pairing Gustave Lorentz Vendanges Tardives Lieu-Dit BURG 2011 199,-

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 sulfite dioxide and sulfites, 13 lupine, 14 mollusks

Please let us know if you have any allergies!

Starters

Jerusalem artichoke soup

pickled Jerusalem artichoke, crispy pancetta and Jerusalem artichoke chips 195,-
10, 12

Pan-fried Char

fennel, sugar peas, roasted parsnip cream, trout roe and Riesling sauce 215,-
4, 6, 10, 12, 14

Fried scallops with asparagus, porcini emulsion, Granny Smith and hazelnut 225,-
2, 3, 6, 9, 10, 11, 12, 14

Smoked duck breast

rhubarb, tarragon mayo, fennel, herb salad and pistachio 225,-
3, 6, 10, 12

Hovedretter

Pan-fried Char

fennel, sugar snap peas, roasted parsnip cream, trout roe and Riesling sauce 425,-
4, 6, 10, 12, 14

Veal tenderloin

asparagus, roasted onion cream, crispy Roscoff onion, confit potato and ramson jus 445,-
6, 10, 12

Braised reindeer shank

potato cream with ramson, crispy parsnip, pickled Jerusalem artichoke and Madeira sauce 445,-
6, 10, 12

Risotto

white and green asparagus, parmesan pickled spring onion, pistachio and fresh herbs 405,-
10, 11, 12

Desserter

Limon Baba

almond cake in limoncello syrup, mascarpone cream, strawberry sorbet and elderflower jelly 195,-
3, 10, 11, 11a

Rhubarb tartelette with rhubarb compote, cardamom crisp,
white chocolate cremeaux, rhubarb and Røros sour cream 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!