# Summer menu

# Green asparagus soup 195,-

served with Røros sour cream, crisp Nduja and white asparagus

Wine pairing Schlumberger Kitterlé Grand Cru Riesling 165,- / Upgraded wine pairing G. Breuer Terra Montosa Riesling 259,-

Pan fried monkfish 225,-/425,-

with smoked mussel sauce, fennel, crispy cabbage, mussel crust and celery cream

2, 4, 5, 10, 12, 14 Wine pairing Perraud Mâcon-Villages 165,- / Upgraded wine pairing Schnabel Legionärin Sauvignon Blanc 239,-

# Entrecôte 455.-

summer greens, tarragon cream and fried new potatoes with herbs and parmesan 3, 10, 12

Wine pairing Ricossa Barbera d'Asti 140,- / Upgraded wine pairing Paolo Scavino Barolo 269,-

# Caramel pecan 195,-

pecan cake, brown cheese caramel, fresh berries, toasted white chocolate, pecan crunch and vanilla ice cream

1, 3, 10, 11, 11a allergener

Wine pairing Graham's 10 Years Old Tawny 145,- / upgraded wine pairing Graham's 1974 Single Harvest Tawny 255,-

#### 3 course menu 715,-

3 course wine pairing 470,- / upgraded wine pairing 687,-

#### 4 course menu 800,-

4 course wine pairing 610,- / upgraded wine pairing 910,-

# **Tapas** plate

Selected cheeses and charcuterie, olives, crostini, creamy Nduja, sourdough bread and aioli 1, 3, 6, 10, 12 (allergens may vary, ask your waiter)

### Burrata salad

Norwegian tomatoes, basil cream, pickled rhubarb, strawberries and crispy onions 10.12

### Moules frites ca. 500gr.

Creamy mussels with chili, garlic, ginger, topped with tomato salsa and fresh herbs. Served with lemon, aioli and French fries

3, 10, 12, 14

## Cheeseburger 180gr.

Beef burger from Trondheim slaughterhouse with homemade burger buns, tomato salsa, bacon, Pepper Jack cheese, Romesco mayo and french fries 1a, 3, 6, 7, 10, 12

#### Norwegian strawberries and «Dubai ice cream» 189.-

Norwegian strawberries marinated in elderflower syrup served with our own "Dubai ice cream", topped with meringue, cookie crunch and crystallized white chocolate 9, 10, 11a, 11, 12

All the meat is fried to medium, unless other requests.

Food for the kids? Half portion - half price! We also have child-friendly food outside the menu, for the delicate palates! ALLERGENS

1 gluten, 2 shellfish, 3 egg, 4 fish, 5 celery, 6 mustard, 7 sesame seeds, 9 soy, 10 milk, 11 nuts, 12 sulfur dioxide and sulphites, 13 lupin, 14 molluscs Please inform us of your allergies!

#### 295.-

225.-

225,- (large 325,-)

299.-