

Roasted cauliflower soup

with smoked duck, pickled cauliflower and celery crisp

5, 10, 12

Wine pairing Gauffroy Bourgogne Chardonnay 175,- / Upgraded wine pairing Sigurd Wongraven Champagne 245,-

Pan-fried Atlantic redfish

baked cabbage with herb crust, pickled beetroot, beetroot cream,
smoked trout roe and apple butter sauce

4, 9, 10, 12

Wine pairing Ricossa Roero Arneis 149,- / Upgraded wine pairing Antonia Madeira A Liberdade 225,-

Sirloin of deer

pickled chanterelle, grilled pumpkin, potato cream with truffle and Dijon
and juniper berry jus with mustard seeds and cranberries

5, 6, 9, 10, 12

Wine pairing De Muller Legitim Priorat 165,- / Upgraded wine pairing Jean Foillard Morgon 245,-

Matured cheeses

crostini, fruit compote and fruit bread

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

Wine pairing Graham's 10 Years Old Tawny 149,- / Upgraded wine pairing Graham's Single Harvest Tawny 1994 259,-

White chocolate Tosca

almond, blackberry, coconut cremeaux and homemade blackcurrant sorbet

3, 10, 11, 11a

Wine pairing Alambre Moscatel de Setúbal 129,- / Upgraded wine pairing Ximénez-Spínola Cosecha 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

Roasted cauliflower soup with smoked duck, pickled cauliflower and celery crisp 195,-
5, 10, 12

Pan-fried Atlantic redfish

baked cabbage with herb crust, beetroot, beetroot cream,
smoked trout roe and apple butter sauce 215,-

4, 9, 10, 12

«**Chanterelle toast**» with chanterelle stew, Valdres cream, sourdough toast,
Løyrom and chanterelle 225,-

1, 6, 9, 10, 12

Lobster cannelloni

with celery, shellfish foam, Parmesan, trout roe and pistachio pesto 225,-

1, 2, 3, 4, 6, 9, 10, 11, 12

Main courses

Pan-fried catfish

baked cabbage with herb crust, beetroot, beetroot cream,
smoked trout roe and apple butter sauce 425,-

4, 10, 12, 14

Sirloin of deer

chanterelles, grilled pumpkin, potato cream with truffle and Dijon
and juniper berry gravy with mustard seeds and cranberries 445,-

5, 6, 9, 10, 12

Glazed pork cheeks

fermented cabbage with Røros sour cream, baked carrot, apple puree, burnt onion,
beer sauce and Parmesan chips 445,-

1, 3, 6, 9, 10, 12

Grilled pumpkin

chanterelles, Miso glaze, sour pumpkin cream, Parmesan crisp and pickled mustard seeds 405,-

10, 11, 12

Desserts

White chocolate Tosca

almond, blackberry, coconut cremeaux and homemade blackcurrant sorbet 195,-

3, 10, 11, 11a

Petit Choux au Craquelin

with cherries, salted caramel, Dulceymousse and homemade hazelnut ice cream 205,-

1, 3, 10, 11

Matured cheeses with marmelade and fruit bread 215,-

1, 3, 10, 11, 11a

Homemade chocolate truffles 155,-

Food for the children? Half portion - half the price!

We also have child-friendly food, for those who don't dare, ask your waiter!