

Crème Ninon

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

1, 10, 12

Wine pairing Elgin Vintners Chardonnay 175,- / Upgraded wine pairing Sigurd Wongraven Champagne 245,-

Breaded plaice

Choron crayfish, beans and seaweed pearls

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

Wine pairing Schlumberger Riesling Grand Cru Kitterlé 165,- / Upgraded wine pairing Enate Barrica 245,-

Elk tenderloin

elk croquette, parsley root cream, Brussels sprouts and morel sauce

5, 6, 9, 10, 12

Wine pairing Calabretta Gaio Gaio Rosso 168,- / Upgraded wine pairing Borgogno No Name 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,-

Hazelnut mousse

spiced plum, rosemary caramel, toasted hazelnut and apple and plum 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

Crème Ninon with Røros cheese, sugar snap peas and shortcrust pastry crisp 195,-
1, 10, 12

Breaded plaice

Choron crayfish, beans and seaweed pearls 215,-
1, 2, 3, 4, 6, 9, 10, 12

Reindeer carpaccio

Snertingdal cheese, caraway mayo, pickled mushrooms, mustard seeds and parsley root crisp
225,-
1, 6, 9, 10, 12

Home made truffle gnocchi with fried sage, truffle cream, nut butter, Parmesan and herbs
225,-
1, 11, 1

Main courses

Breaded plaice

Choron crayfish, beans and seaweed pearls 425,-
1, 2, 3, 4, 6, 9, 10, 12

Elk tenderloin

elk croquette, parsley root cream, Brussels sprouts and morel sauce 445,-
5, 6, 9, 10, 12

Braised beef cheeks

Soy glaze, pumpkin chutney with apple 425,-
1, 3, 6, 9, 10, 12

Confited broccoli

Sun-dried Hanasand tomato, oregano cream, beans, rose pepper butter and parmesan 395,-
1, 6, 7, 10, 12

Desserts

Hazelnut mousse

spiced plum, rosemary caramel, toasted hazelnut and apple and plum sorbet 195,-
3, 10, 11, 11a

Eclair du Chocolate

Røros cream ice cream, chocolate meringue, passion fruit coulis and chocolate crunch 215,-
1, 3, 10, 11

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!