

Mushroom soup

truffle creme, parsley root chips and pickled mushroom

8, 10, 12

Wine pairing Zenato Lugana Santa Cristina 165,- / Upgraded wine pairing Deutz Classic Brut 225,-

Halibut

with crispy Jerusalem Artichoke, kale, apple and Beurre blanc with Løymom

4, 10, 12, 14

Wine pairing Baltasar Ress Von Unserm Riesling Trocken 159,- / Upgraded wine M. Kreydenweiss Wiebelsberg Riesling GC 279,-

Reindeer from Røros

green pepper rub, Pommes Royal with Valdres Bufar, rosette cabbage and aquavit sauce

3, 5, 6, 9, 10, 12

Wine pairing Chateau Moulin de la Lagune 159,- / Upgraded wine pairing Chateau Puygueraud 249,-

Matured cheeses

marmelade, crostini 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,-

White chocolate mousse

soft gingerbread, orange glaze, brittle and caramel ice cream

3, 10, 11, 11a

Wine pairing Anselmann Silvaner Eiswein 135,- / Upgraded wine pairing Royal Tokaji Gold Label Aszu 6 Puttonyos 215,-

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

Norwegian Rakfisk (fermented trout)

with red onion, leek, sour cream and Norwegian lefse 199,- (main course 399,-)

1, 3, 4, 10

Mushroom soup truffle creme, parsley root chips and pickled mushroom 195,-

8, 10, 12

Halibut with crispy Jerusalem Artichoke, kale, apple and Beurre blanc with Løyrom

225,-

4, 10, 12, 14

Moose carpaccio

Spruce dressing, pickled mushroom, potato crumble, Løyrom and Gauda emulsion 255,-

3, 4, 6, 10, 12

Main courses

Traditional Norwegian Christmas plate

pork's rib, pork patties, Christmas sausage, red cabbage, apricots, prunes and gravy

425,-

6, 10, 12

“Lutefisk”

traditionally served with stew of peas, bacon, potatoes and mustard sauce

Served as many times as you like 495,-

1, 4, 6, 10

Halibut

crispy Jerusalem artichoke, kale, apple and Beurre blanc with Løyrom 435,-

4, 10, 12, 14

Reindeer from Røros

green pepper rub, Pommes Royal with Valdres Bufar, rosette cabbage and aquavit sauce

455,-

3, 5, 6, 9, 10, 12

Desserts

Risalamande with almonds and cherry sauce 175,-

10, 11

White chocolate mousse

soft gingerbread, orange glaze, brittle and caramel ice cream 205,-

1, 3, 10, 11, 11a

Matured cheeses with crostini, fruit bread and marmelade 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, ask your waiter!