

Roasted cauliflower soup
with crispy ribs, pickled cauliflower and sesame

7, 9, 10, 12

Wine pairing Gauffroy Marc Bourgogne Chardonnay 175,- / Upgraded wine pairing Deutz Brut Classic 225,-

Butter fried Skrei

fennel, avruga caviar, cucumber, dill and lobster-buerre blanc

2, 3, 4, 10, 12

Wine pairing Algueira Cortezada Ribeira Sacra 179,- / Upgraded wine Radio-Coteau Savoy Chardonnay 279,-

Sirloin of Venison

herb-baked parsnip, cabbage, smoked parsnip cream, pickled mustard seeds and thyme sauce
6, 10, 12

Wine pairing Ricossa Barbaresco 162,- / Upgraded wine pairing Prieto Pariente Confines 2016 249,-

Matured cheeses

fruit compote and fruit bread

1, 3, 10, 11, 11a

Wine pairing Graham's 10 Years Old Tawny 145,-

Upgraded wine pairing Graham's Single Harvest Tawny Ambassadors Exclusive 2001 259,-

Banana chocolate cake

peanut namelaka, banana crisp and milk chocolate ice cream

1a, 3, 8, 10, 11

Wine pairing M. Chapoutier Bila-Haut Banyuls 135,-

Upgraded wine pairing Fèlsina Vin Santo del Chianti Classico 2011 255,-

3 courses 725,-

3 course wine pairing 485,-

4 courses 825,-

4 course wine pairing 620,-

5 courses 895,-

5 course wine pairing 775,-

Upgraded wine pairing: 3 course wine pairing 696,- / 5 course wine pairing 1150,-
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 sulfites, 13 lupine, 14 mollusks

Please let us know if you have any allergies!

Starters

Roasted cauliflower soup

with crispy ribs, pickled cauliflower and sesame 215,-
7, 9, 10, 12

Butter fried Skrei

fennel, avruga caviar, cucumber, dill and lobster-buerre blanc 235,-
2, 3, 4, 10, 12

Rosett waffle smoked duck breast, duck liver mousse, comte, tarragon, apple and truffle 225,-
1, 3, 6, 10, 12

Fried skrei tongues

with smoked Røros sour cream, Løyrom, jalapeño, akevitgel cucumber and dill 220,-
4, 10, 12

Main courses

Butter fried Skrei

fennel, avruga caviar, cucumber, dill and lobster-buerre blanc 425,-
2, 3, 4, 10, 12

Sirloin of Venison

herb-baked parsnip, cabbage, smoked parsnip cream, pickled mustard seeds and thyme sauce 455,-
6, 10, 12

Soy braised ribs

Jerusalem artichoke royal, oyster mushrooms, pickled mushrooms, sesame and apple cider sauce 445,-
3, 5, 6, 7, 9, 10, 12

Truffle risotto

crispy oyster mushrooms, pickled mushrooms, grated truffle, fresh herbs and parmesan 395,-
10, 12

Desserts

Banana chocolate cake

peanut namelaka, banana crisp and milk chocolate ice cream 215,-
1a, 3, 8, 10, 11

Basque cheesecake roasted almonds and homemade raspberry sorbet 225,-

1a, 3, 10, 11

Matured cheeses with fruit compote and fruit bread 225,-

1, 3, 10, 11, 11a

Homemade chocolate truffles 165,-

Ask for your waiter for allergens.

Food for the children? Half portion - half the price! We also have child-friendly food, ask your waiter!