

Leek and ramson soup

pickled leek, Birkebeiner ham and Roscoff onion

6, 10, 12

Wine pairing Alain Robert Les Charmes Vouvray 169,- / Upgraded wine pairing Duplessis Petit Chablis 259,-

Pan fried halibut

white asparagus, green peas, pickled knotweed, smoked Riesling sauce and trout roe

2, 4, 10, 12, 14

Wine pairing Trimbach Riesling 166,- / Upgraded wine Georg Breuer Terra Montosa 259,-

Duck breast

asparagus, broccolini, porcini cream, sauce Canard, pickled parsley root, scorzonera root chips

6, 9, 10, 12

Wine pairing Prats & Symington Post Scriptum De Chryseia 179,-

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,-

White chocolate mousse

raspberry glaze, poached rhubarb, pickled rhubarb, cardamom and honeycomb

3, 10, 11

Wine pairing Rabl Riesling Trockenbeerenauslese 155,- / Upgraded wine pairing Royal Tokaji 6 Puttonyos 215,-

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 sofel dioxide and sulfites, 13 lupine, 14 mollusks

Please let us know if you have any allergies!

Starters

Leek and ramson soup with pickled leek, Birkebeiner ham and Roscoff onion 215,-
6, 10, 12

Pan fried halibut

cured white asparagus, green peas, pickled knotweed, smoked Riesling sauce and trout roe 235,-
2, 4, 10, 12, 14

Rosette waffle

cured deer, ramson mayo, pickled mustard, Valdres Syndin and crispy scorzonera root 225,-
1, 3, 6, 10, 12

Snow crab spring roll

with yuzu ponzu, trout roe, sesame, fried garlic 225,-
1, 2, 3, 7, 9, 12, 14

Main courses

Pan fried halibut

cured white asparagus, green peas, pickled knotweed, smoked Riesling sauce and trout roe 435,-
2, 4, 10, 12, 14

Duck breast

asparagus, broccolini, porcini cream, sauce Canard, pickled parsley root, scorzonera root chips 455,-
6, 9, 10, 12

Oxtail terrine

baked Roscoff onion, roasted potatoes, bordelaise sauce and caramelized onion cream 445,-
6, 10, 12

Asparagus risotto

with broccolini, ramson gremolata, Comté and toasted pistachios 395,-
10, 11, 12

Desserts

White chocolate mousse

raspberry glaze, poached rhubarb, pickled rhubarb, cardamom and honeycomb 215,-
3, 10, 11

Crisp star waffle

hazelnut cream, Dulce de Leche, pickled kumquat and blood orange sorbet 215,-
3, 10, 11, 11a

Matured Norwegian cheeses with fruit bread and fruit compote 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!