

Roasted cauliflower soup

creamed 'Nduja, apple, pickled cauliflower and almond

10, 11, 12

Wine pairing Aotea Nelson Sauvignon Blanc 165,-

Upgraded wine pairing Balthasar Röss Hallgartener Hendelberg Riesling Trocken Erste Lage 2023 279,-

Pan fried Telemark char

celery cream, aquavit jelly, mussel sauce, beans and trout roe

4, 5, 10, 12, 14

Wine pairing Enate Chardonnay 234 165,- / Upgraded wine Duplessis Petit Chablis 2022 259,-

Pepper roasted venison

spiced baked carrot, pickled chanterelle, cabbage, rosemary cream,
cabbage, parsnip crisp and juniper berry jus

5, 10, 12

Wine pairing Catena Malbec Magnum 159,-

Upgraded wine pairing Colomé Authentic Malbec 2023 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,-

Sachertorte

pickled apricot, hazelnut crumble, homemade coffee ice cream and fresh
raspberries

3, 10, 11, 12

Wine pairing Kracher beerenauslese 155,- / Upgraded wine pairing Royal Tokaji 6 Puttonyos 215,-

3 courses 745,-

3 course wine pairing 475,-

4 courses 845,-

4 course wine pairing 635,-

5 courses 935,-

5 course wine pairing 775,-

Upgraded wine pairing: 3 course wine pairing 735,- / 5 course wine pairing 1175,-

3 course beer menu 375,- / 5 course beer menu 625,-

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 creamy 'Nduja, apple, pickled cauliflower and almond 215,-
10, 11, 12

Pan fried Telemark char celery cream, aquavit jelly, mussel sauce, beans and trout roe
235,-
4, 5, 10, 12, 14

Cured venison

carrot mayo, blackberries, herb salad, Jerusalem artichoke chips
and pickled Jerusalem artichoke 225,-
3, 5, 6, 10, 12

Snow crab spring roll with Gochujang mayo, ponzu, seagrass salad and sesame 225,-
1, 2, 3, 5, 7, 9, 10, 12

Main courses

Pan fried Telemark char

celery cream, aquavit jelly, mussel sauce, beans and trout roe 435,-
4, 5, 10, 12, 14

Pepper roasted venison

spiced baked carrot, pickled chanterelle, cabbage, rosemary cream,
cabbage, parsnip crisp and juniper berry jus 455,-
5, 10, 12

Duck confit

grilled pumpkin, apricot, truffle potato cream, pickled celery,
cognac sauce and oyster mushroom 425,-
5, 6, 10, 12

Grilled pumpkin

rosemary cream, pickled chanterelle, smoked rose pepper butter, beans and parsnip crisp
395,-
9, 10, 12

Desserts

Sachertorte

pickled apricots, hazelnut crumble, homemade coffee ice cream and raspberries 215,-
3, 10, 11, 12

Warm blueberry financier

thyme caramel, crystallized white chocolate, homemade vanilla ice cream and blueberries 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!