

KVELDSMENY

FORRETTER

OKSETARTAR PÅ VAFFEL, KR 165,-
Med røkt rømme, sennepsaioli, tyttebær
og syltet løk
Inneholder: Hvete, egg, melk, sennep

BAKT FLASKEGRESSKAR, KR 135,-
Lagret ost, syltet reddik og
urtesaus med timian
Inneholder: Melk

HOVEDRETTER

SMØRDAMPET FISK, KR 310,-
Med grønnsaker i sesong, ertekrem, sprøstekt
Tronfjell skinke, smørsaus med N'Duja
Inneholder: Melk, fisk

ANDEBRYST, KR 335,-
Sellerirotkrem, karamellisert sjalottløk, syltet
kantarell og rødvin & cognacsaus
Inneholder: Melk, sulfitt

RØKT BLOMKÅLBIFF, KR 275,-
Sellerirotkrem, sellerirotchips, urtesaus,
ost og syltede grønnsaker
Inneholder: Melk

BLÅSKJELLCURRY, KR 189,-
Ris, rød curry, blåskjell, grønnsaker
Inneholder: Skalldyr, bløtdyr, melk, sulfitt, sesam

DAGENS PASTA, KR 210,-
Inneholder: Gluten og varierer

DESSERT

CANELÉ, KR 145,-
Med blåbær og yoghurt is
Inneholder: Gluten, melk

SJOKOLADE, KR 160,-
Terte med sjokoladekrem,
kokossorbet, mandelcrumble
Inneholder: Melk, egg, mandler, hvete

DAGENS KAKE, KR 75,-
Inneholder: Varier

APERITIF

Kokkens amuse bouche, KR 175,-
En liten overraskende munnfull før
måltidet. Serveres med et glass fra
baren

KOKKEN ANBEFALER:

SESONGENS 3 - 5 RETTER

3 - retter: KR 590,-

4 - retter: KR 630,-

5 - retter: KR 655,-

Vi setter gjerne opp en vinpakke til
dere i forskjellige priskategorier.

SNACKS

SPEKEFAT, KR 135,-
Norsk spekemat, aioli, hjemmelaget brød
Inneholder: Hvete, spelt, egg, sennep, sulfitt

OSTEFAT, KR 165,-
Norske oster med flatbrød, noe søtt
Inneholder: Hvete, spelt, melk

JA TAKK, BEGGE DELER! KR 249,-
Ost og spekemat med flatbrød, aioli, oliven
Inneholder: Hvete, spelt, melk, egg, sennep, sulfitt

HUMMUS, KR 65,-
Serveres med hjemmelaget brød
Inneholder: Hvete, sulfitt, nøtter, sesam

EVENING MENU

STARTERS

BEEF TARTARE ON A WAFFLE, NOK 165,-
With smoked sour cream, mustard aioli,
lingonberries, and pickled onions
Contains: Wheat, eggs, milk, mustard

BAKED BUTTERNUT SQUASH, NOK 135,-
Aged cheese, pickled radishes,
and herb sauce with thyme
Contains: Milk.

MAINS

BUTTER STEAMED FISH, NOK 310,-
With seasonal vegetables, pea purée,
crispy Tronfjell ham, butter sauce
with N'Duja
Contains: Milk, fish.

DUCK BREAST, NOK 335,-
Celery root purée, caramelized shallots, pickled
chanterelles,
red wine & cognac sauce
Contains: Milk, sulfites

SMOKED CAULIFLOWER STEAK, NOK 275,-
Celery root purée, celery root chips, herb sauce,
cheese, and pickled vegetables
Contains: Milk.

MUSSEL CURRY, NOK 189,-
Rice, red curry, mussels, vegetables
Contains: shellfish, molluscs, sulphites, sesame

CHEF'S PASTA, NOK 210,-
Contains: gluten, and varies

DESSERT

CANELÉ, NOK 145,-
With blueberries and yogurt ice cream
Contains: Gluten, milk

CHOCOLATE, NOK 160,-
Tart with chocolate cream, coconut sorbet,
almond crumble
Contains: Milk, egg, almonds, wheat

CHEF'S CAKE, NOK 75,-
Contains: Varies

APERITIF

AMUSE BOUCHE, NOK 165,-
Served with a glass of sparkling wine

CHEF'S CHOICE:

SEASON'S 3 - 5 COURSES

3 - course, NOK 590,-

4 - course, NOK 630,-

5 - course, NOK 660,-

We are more than happy to
arrange a wine package for you
in various price categories.

SNACKS

CURED MEATS, NOK 135,-
Norwegian cured meats, aioli, bread
Contains: Wheat, spelt, egg, mustard, sulphites

CHEESE PLATTER, NOK 165,-
Norwegian cheese with flatbread, something sweet
Contains: Milk, wheat, spelt

YES, PLEASE BOTH! NOK 249,-
Norwegian cheese and cured meats, with flatbread,
aioli, olives
Contains: Wheat, spelt, egg, milk, mustard, sulphites

HUMMUS, NOK 65,-
With homemade bread
Contains: Wheat, sulphites, nuts, sesame