

KVELDSMENY

FORRETTER

SPRØSTEKT TORSKETUNGE, 155,-

Med fennikelsalat, kimchimayo, svarte sesamfrø og avruga
Inneholder: Fisk, sulfitt, hvete, sesam, melk, egg

KYLLINGLEVERKREM, 155,-

På smørstekt Kalas-brød med eplekompott, syltede sennepsfrø og karamellisert sjalottløk
Inneholder: Hvete, sennep, egg, melk

HOVEDRETTER

DAGENS FANGST, 355,-

Med smørsaus av kraft av røkte kveitebein, pepperotkrem, smørdampet asparges og spisskål, ristede solsikkekjerner
Inneholder: Melk, fisk og egg

DAGENS KJØTT, 375,-

Med kremet saus på kyllingkraft, blomkål og sellerirotkrem, fritert kapers, bakte beter, syltet rødkål
Inneholder: Sulfitt, melk, hvete

BAKT BLOMKÅLBIFF, 295,-

Hummus, chimichurri og ristede valnøtter
Inneholder: Melk, selleri

BLÅSKJELLCURRY, 189,-

Ris, rød curry, blåskjell, grønnsaker
Inneholder: Skalldyr, bløtdyr, melk, sulfitt, sesam

DAGENS PASTA, 210,-

Inneholder: Gluten og varierer

DESSERT

TINDVEDISKREM 160,-

Fritert vaffel, nyrkrem og kardemommekaramell
Inneholder: Melk, hvete, egg,

SJOKOLADE, 160,-

Valrhona sjokoladekrem, mandelcrumble, mango og safransorbet
Inneholder: Melk, egg, nøtter, hvete

DAGENS KAKE, 85,-

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

SPRØSTEKT TORSKETUNGE

DAGENS FISK

DAGENS KJØTT

OST

TINDVEDISKREM

3- retter: KR 620,-
4 - retter: KR 695,-
5 - retter: KR 720,-

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

SNACKS

SPEKEFAT, 145,-

Norsk spekemat, aioli, hjemmelaget brød
Inneholder: Hvete, spelt, egg, sennep, sulfitt

OSTEFAT, 155,-

Norske oster med søt kompott og noe sprøtt
Inneholder: Hvete, spelt, melk

JA TAKK, BEGGE DELER! 265,-

Ost og spekemat med flatbrød, aioli, oliven
Inneholder: Hvete, spelt, melk, egg, sennep, sulfitt

HUMMUS, 75,-

Serveres med hjemmelaget brød
Inneholder: Hvete, sulfitt, nøtter, sesam

EVENING MENU

STARTERS

CRISPY FRIED COD TONGUE, 155,-

Fennel salad, kimchi mayo, black sesame, avruga
Contains: Fish, sulfites, wheat, sesame, milk, egg

CHICKEN LIVER CREAM, 155,-

On butter-fried Kalas bread with apple compote,
pickled mustard seeds, and caramelized shallots
Contains: Wheat, mustard, egg, milk

MAINS

CATCH OF THE DAY, 355,-

Butter sauce made on smoked halibut bone stock,
horseradish cream, butter-steamed asparagus and
pointed cabbage, toasted sunflower seeds
Contains: Milk, fish, egg

CHEF'S MEAT, 375,-

Creamy sauce based on chicken broth, cauliflower
and celeriac root cream, fried capers, baked beets,
pickled red cabbage
Contains: Sulfites, milk, wheat

BAKED CAULIFLOWER STEAK, 295,-

Hummus, chimichurri, and toasted walnuts
Contains: Nuts

MUSSEL CURRY, 189,-

Mussels, rice, red curry, vegetables
Contains: shellfish, mollusks, sulphates, sesame

CHEF'S PASTA, 210,-

Contains: Gluten, and varies

DESSERT

SEABUCKTHORN ICECREAM, 160,-

Fried waffle, cardamom caramel,
"Nyr" cream
Contains: Milk, wheat, egg,

CHOCOLATE, 160,-

Valrhona chocolate cream, almond crumble,
mango and saffron sorbet
Contains: Milk, nuts, egg, wheat

CHEF'S CAKE, 85,-

Contains: Varies

APERITIF

AMUSE BOUCHE, 175,-

Something special from the kitchen and the bar

CHEF'S CHOICE

SEASONAL 3 - 5 COURSES

CRISPY FRIED COD TONGUE

CATCH OF THE DAY

CHEF'S MEAT

CHEESE

SEABUCKTHORN ICECREAM

3 - course, NOK 620,-

4 - course, NOK 695,-

5 - course, NOK 720,-

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

SNACKS

CURED MEATS, 145,-

Norwegian cured meats, aioli, bread
Contains: Wheat, spelt, egg, mustard, sulphites

CHEESE PLATTER, 155,-

Norwegian cheese with a sweet compote,
and something crispy
Contains: Milk, wheat, spelt

YES PLEASE, BOTH! 265,-

Norwegian cheese and cured meats,
flatbread, aioli, olives
Contains: Wheat, spelt, egg, milk, mustard, sulphites

HUMMUS, 75,-

Served with homemade bread
Contains: Wheat, sulphites, nuts, sesame