

# KVELDSMENY

## FORRETTER

### RØDBETETARTAR, 165,-

Ramsløkmajones, lagret norsk ost, potetchips  
Inneholder: Egg, soya, melk, peanøtt

### RÅMARINERT MAKRELL, 165,-

Misomajones, avrugakaviar, lime-, og habanerosaus, eple, puffet byggryn

Inneholder: Hvete, egg, soya, fisk, melk

## HOVEDRETTER

### DAGENS FANGST, 375,-

Kremet blåskjellsaus, sesongens grønnsaker, brent purreløk-, og sellerirotpuré

Inneholder: Melk, fisk, selleri, bløtdyr

### DAGENS KJØTT, 385,-

Brunet smør-, og svart hvitløkssaus, sesongens grønnsaker, syltet sennepsfrø, kikertspuré

Inneholder: Melk, sennep

### KREMET SAFRANRISOTTO, 295,-

Grotteost fra Hitra, brokkolini, syltet rødløk, ristede gresskarkjerner

Inneholder: Melk

### KREMET FISKESUPPE, 165/235,-

Hvit fisk, reker, blåskjellkraft, fennikel, hjemmelaget brød

Inneholder: Melk, fisk, bløtdyr, skalldyr, hvete

### DAGENS PASTA, 255,-

Inneholder: Gluten og varierer

## DESSERT

### OSTEKAKE, 160,-

Brunost, mandelcrumble, jordbærskum

Inneholder: Melk, hvete, nøtter, egg

### VALRHONA SJOKOLADE, 160,-

Valrhona sjokoladekrem, mandelcrumble, tindvediskrem

Inneholder: Melk, egg, nøtter, hvete

### DAGENS KAKE, 85,-

Inneholder: Varier

KOKKENS AMUSE BOUCHE, KR 185,-  
En liten overraskende munnfull før måltidet. Serveres med et glass fra baren

## SESONGENS 3 - 5 RETTER

### RØDBETETARTAR

### DAGENS FANGST

### DAGENS KJØTT

### OST

### OSTEKAKE

3- retter: 625,-

4 - retter: 695,-

5 - retter: 720,-

## SNACKS

### SPEKEFAT, 169,-

Aioli, hjemmelaget brød

Inneholder: Hvete, spelt, egg, sennep, sulfitt

### OSTEFAT, 179,-

Søt kompott, noe sprøtt

Inneholder: Hvete, spelt, melk

### JA TAKK, BEGGE DELER! 355,-

Ost og spekemat med flatbrød, aioli, oliven

Inneholder: Hvete, spelt, melk, egg, sennep, sulfitt

### HUMMUS, 85,-

Hjemmelaget brød

Inneholder: Hvete, sulfitt, nøtter, sesam

# EVENING MENU

## STARTERS

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### BEETROOT TARTARE 165,-

Ramson mayo, aged Norwegian cheese, potato chips

Contains: Egg, soy, milk, peanuts

### RAW MARINATED MACKEREL, 165,-

Miso mayonnaise, avruga caviar, lime-, and habanerosauce, apple, barley puffs

Contains: Milk, fish, wheat, egg, soy

## MAINS

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### CATCH OF THE DAY, 375,-

Creamy mussel sauce, seasonal vegetables, burned leek-, and celeriac puree

Contains: Milk, fish, celeriac, mollusks

### CHEF'S MEAT, 385,-

Browned butter-, and black garlic sauce, seasonal vegetables, pickled mustard seeds, chickpea puree

Contains: Milk, mustard

### CREAMY SAFFRON RISOTTO, 295,-

Aged local cheese, broccolini, pickled red onions, roasted pumpkin seeds

Contains: Milk

### CREAMY FISH SOUP, 165/235,-

White fish, shrimp, mussel stock, fennel, homemade bread

Contains: Milk, fish, mollusks, shellfish, gluten

### CHEF'S PASTA, 255,-

Contains: Gluten and varies

## DESSERT

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### CHEESECAKE, 160,-

Brown cheese, almond crumble, strawberry foam

Contains: Wheat, milk, nuts

### VALRHONA CHOCOLATE, 160,-

Valrhona chocolate cream, almond crumble, seabuckthorn ice cream

Contains: Milk, eggs, nuts, wheat

### CHEF'S CAKE, 85,-

Contains: Varies

### AMUSE BOUCHE, 185,-

Something special from the kitchen and the bar

## SEASONAL 3 - 5 COURSES

### BEETROOT TARTARE

### CATCH OF THE DAY

### CHEF'S MEAT

### CHEESE

### CHEESECAKE

3 - course: 625,-

4 - course: 695,-

5 - course: 720,-

## SNACKS

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### CURED MEATS, 169,-

Norwegian cured meats, aioli, bread

Contains: Wheat, spelt, egg, mustard, sulphites

### CHEESE PLATTER, 179,-

Norwegian cheese with flatbread, something sweet

Contains: Milk, wheat, spelt

### YES, PLEASE BOTH! 355,-

Norwegian cheese and cured meats, flatbread, aioli, olives

Contains: Wheat, spelt, egg, milk, mustard, sulphites

### HUMMUS, 85,-

Homemade bread

Contains: Wheat, sulphites, nuts, sesame