

THE MENU

Menu 1

Grillet tataki, rendang
peanøtt & løk
*Grilled tataki, rendang
peanut & onion*

Torsk, syltet sellerirot
vannkarse, pepperrot & potetpuré
*Cod, pickled celeriac, watercress
horseradish & potato purée*

"Vaniljehjerte"
crème anglaise, mørdeig & multer
*"Vanilla heart"
crème anglaise, shortcrust &
cloudberrries*

695,-

Menu 2

Brent kveite, reddiker
eple & agurk juice
*Torched halibut, radishes
apple & cucumber juice*

Steak & trøffel
hjerte salat & pepperglaze
*Steak & truffle
Baby gem, fries & pepper glaze*

"Arme riddere"
kardemomme & blåbær
*"French toast"
cardamom & blueberries*

725,-

THE MENU

Menu 3

Sprø garbanzo bønner, mandel
parmesan & ovnsbakt aubergine
*Crispy chickpeas, almond
parmesan & roasted eggplant*

Skogsopp, chips, løyrom & eggeplomme
Mushroom, chips, vendace roe & egg yolk

Torsk, syltet sellerirot, vannkarse
pepperrot & potetpurée
*Cod, pickled celeriac, watercress
horseradish & potato purée*

Steak & trøffel
hjertesalat & pepperglaze
*Steak & truffle
baby gem, fries & pepper glaze*

"Vaniljehjerte"
crème anglaise, mørdeig & multer
"Vanilla heart"
crème anglaise, shortcrust & cloudberries

895,-

minimum antall gjester: 10

Vennligst opplys om eventuelle allergier allerede ved bestilling.

Vi ber at selskapet velger samme forrett, hovedrett og dessert.

Ved kombinerings av de ulike menyene tilkommer kr 75.

Vi tar forbehold om endringer i menyen.

minimum number of guests: 10

Please inform us of any food allergies when placing your order.

The party has to choose the same starter, main course and dessert.

When combining menus, there will be an additional charge of NOK 75.

Changes may occur due to demand.