

THE MENU

Menu 1

Kveite, sellerirot, steinsoppsaus
& malt
*Halibut, celeriac- cep velouté &
malt*
(malt gluten, fish, milk)

Entrecôte, fermentert hvitløk,
blomkål, ingefær, gressløk &
potetpuree
*Rib eye, black garlic,
cauliflower, ginger, chive &
potato puree*
(milk, eggs)

Pekan & sirupspai, fløteiskrem &
eplekaramell
*Pecan & treacle tart, double
cream ice cream & apple caramel*
(wheat gluten, pecan nuts, milk)

695,-

Menu 2

Tartar, chorizo & røkte
limabønner
*Tartar, chorizo & smoked
butterbeans*
(hvete gluten, egg)

Skrei, bouillabaisse, brokkolini,
hvitløk, oregano & potetpuree
*Atlantic cod, bouillabaisse,
broccolini, garlic, oregano &
potato puree*
(fish, milk, shellfish)

Grillet pære, hvit sjokolade &
timian
*Grilled pear, white chocolate &
thyme*
(milk, gluten)

725,-

THE MENU

Menu 3

Rødbete, plommeeddik, Fønix ost, kjørvel, quinoa &
persilleemulsjon

*Beets, plum vinegar, Fønix blue cheese, chervil,
quinoa & parsley emulsion
(milk, eggs)*

Kveite, sellerirot, steinsoppsaus & malt

*Halibut, celeriac, cep velouté & malt
(malt gluten, fish, milk)*

Tartar, chorizo & røkte limabønner

*Tartar, chorizo & smoked butterbeans
(hvete gluten, egg)*

Skrei, bouillabaisse, brokkolini, hvitløk &
oregano

*Atlantic cod, bouillabaise, broccolini, garlic &
oregano
(fish, milk, shellfish)*

Pekan & sirupspai, fløteiskrem & eplekaramell

*Pecan & treacle tart, double cream ice cream &
apple caramel
(wheat gluten, pecan nuts, milk)*

895,-

minimum antall gjester: 10

Vennligst opplys om eventuelle allergier allerede ved bestilling.

Vi ber at selskapet velger samme forret, 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.