

THE MENU

Oscietra caviar 5g
200,-

Starter

Truffled Jerusalem artichoke velouté - duck leg confit

Second course

Salt baked beetroot - parmesan - beetroot mousse

Third course

Cod - leek - horseradish - mussel & herb cream

Main course

Reindeer loin - caramelised parsnip - spiced pickled red cabbage

Palate cleanser

Compressed pineapple - sour raspberry

Dessert

Apple & caramel tart - vanilla sponge - salted almond ice cream

Five course festive menu

1295,-

Wine pairing

995,-

THIEF
FOODBAR

THE MENU

Oscietra kaviar 5g
200,-

Forrett

Jordskokk velouté - andelårkonfit - trøffel

Andre rett

Saltbakte beter - parmesan - betemousse

Tredje rett

Torsk - purreløk - pepperrot - blåskjell & urtekrem

Hovedrett

Reinsdyr filet - karamellisert nepe - syltet rødkål

Hvilerett

Komprimert ananas - bringebær

Dessert

Eple & karamellterte - vaniljesukkerbrød - saltet mandeliskrem

Fem retters nyttårsmeny
1295,-

Vinpakke
995,-

THIEF
FOODBAR