

THE SNACKS

Spekemat fra Felloni Spekehus
Cold cuts from Felloni Spekehus
50g 115,-/100g 195,-

Østers med klassisk tilbehør
Oysters with classic condiments
BL,SE

1 pce 45,-/3 pcs 125,-/6 pcs 235,-

THE SALADS

Vanmelon salat, kandiserte valnøtter,
Fønix blåskimmelost & sprø quinoa
*Watermelon salad, candied walnuts,
Fønix cheese & crispy quinoa*
VN,M,SE
205,-

Panzanella tomatsalat med kulturarvs-
tomater, basilikum, mozzarella &
surdeig krutonger
*Panzanella salad with heritage
tomatoes, basil, mozzarella &
sourdough croutons*
GL,HV,M
215,-

THE SWEETS

Kokosnøtt panna cotta, hvit sjokolade
& mango sorbet
*Coconut panna cotta, white chocolate &
mango sorbet*
M
85,-

Raw cake
MA,PN,CA
75,-

THE MAINS

Flambert avokado, sitron infusert ricotta,
ristede frø & rugbrød
*Burnt avocado, lemon infused ricotta, toasted
seeds & rye bread*
RG,M,HN
105,-

Gresskar byggrynsrisotto, syltet gresskar,
parmesan & engsyre
*Barley risotto of pumpkin, pickled pumpkin,
parmesan & sorrel*
HV,M
205,-

100% plante basert THIEF burger,
cheddar ost, brioche brød & fries
(Hvis du foretrekker kjøtt spør din servitør,
20,- tillegg)

100% plant based THIEF burger,
cheddar cheese, brioche bun & fries
(If you would prefer a beef burger
please ask your server, 20,- extra)
HV,M,E
235,-

Langtidsbakt okseskulder, appelsinglasert
gulrot, grønne bønner & pepperrot potetpuré
*Slow cooked blade of beef, orange glazed
carrot, green beans & horseradish pomme purée*
M
295,-

Dagens fangst, sprø urteskorpe,
chorizo & bønnecassoulet
*Fish of the day, herb crumbs,
chorizo & bean cassoulet*
F,HV,M
265,-