## Creamy shellfish bisque

saffron crostini, chili oil and sun dried tomato

1, 2, 9, 10, 12, 14

Wine pairing Enate Chardonnay 234 165,- / Upgraded wine pairing Champagne Langlet 295,-

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## Pan Fried sea bass

squash, roasted peppers, Romesco puré, capers, alomond and mussel sauce

4, 9, 10, 11, 12, 14

Wine pairing Balthasar Ress Von Unserm Riesling Trocken 169,-

Upgraded wine pairing Reichgraf von Kesselstatt Scharzhofberger Riesling GG 2019 299,-

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## Lamb sirloin

baked potato puré, chanterelles, pickled cherries, parsley root and Bordelaise sauce

6, 10, 12

Wine pairing Viberti Pubblicano Dogliani 165,- / Upgraded wine pairing Chateau Musar 2019 299,-

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## Matured cheeses

fruit compote and fruit bread

1, 1a, 3, 10, 11, 11a

Wine pairing Graham's 10 Years Old Tawny 175,- / Upgraded wine pairing Graham's 20 Years Old Tawny 259,-

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## Caramelized peach

amaretto caramel, peach jelly, sweet crumble and homemade vanilla ice cream

1a, 3, 10

Wine pairing Castelnau de Suduiraut 179,- / Upgraded wine pairing Domaine de Cray Montlouis 1990 229,-

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|---|---|
| 3 courses 745,- | 3 course wine pairing 475,- |
| 4 courses 845,- | 4 course wine pairing 635,- |
| 5 courses 935,- | 5 course wine pairing 775,- |

Upgraded wine pairing: 3 course wine pairing 735,- / 5 course wine pairing 1175,-

3 course beer menu 375,- / 5 course beer menu 625,-

Fish and meat is cooked after the recommendations of the head chef, unless otherwise is asked.

**Allergies**

1 gluten, 2 shellfish, 3 egg, 4 fish, 5 celery, 6 mustard, 7 sesame seeds, 8 peanuts, 9 soy,
10 milk, 11 nuts, 12 sofel dioxide and sulfites, 13 lupine, 14 mollusks

**Please let us know if you have any allergies!**

**Starters**

**Creamy shellfish bisque** with saffron crostini, chili oil and sun dried tomato 235,-
1, 2, 9, 10, 12, 14
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**Pan fried sea bass**
squash, roasted peppers, Romesco puré, capers, alomond and mussel sauce 235,-
4, 9, 10, 11, 12, 14
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**Sirdals trout ceviche**
yoghurt- and cucumber espuma, chili oil, seaweed pearls, radish and fried buckwheat 215,-
4, 10
***

**Oxtail ravioli**
Høvding Sverre XO, oxtail sauce and chives 225,-
1a, 3, 10, 12

**Main courses**

**Pan fried sea bass**
squash, roasted peppers, Romesco puré, capers, alomond and mussel sauce 435,-
4, 9, 10, 11, 12, 14
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**Lamb sirloin**
baked potato puré, chanterelles, pickled cherries, parsley root and Bordelaise sauce 455,-
6, 10, 12
***

**Porchetta**
pork cheek croquette, broccolini, oven-baked potato puree and Marsala and mustard sauce 425,-
1a, 3, 6, 10, 12
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**Baked leek terrine**
pumpkin puree, vegetable glace, feta cream and quail egg 395,-
3, 5, 10, 12

**Desserts**

**Caramelized peach**
amaretto caramel, peach jelly, sweet crumble and homemade vanilla ice cream 225,-
1a, 3, 10
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**Mille feuille**
Granny Smith apple and calvados ganache and apple compote 215,-
1a, 3
***

**Matured cheeses**
fruit compote and fruit bread 225,-
1a, 3, 10
***

**Homemade chocolate truffles** 165,-
Ask for your waiter for allergens.

Food for the children? Half portion - half the price! We also have child-friendly food, ask your waiter!