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,-

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
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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 with Granny Smith apple and calvados ganache and apple compote 215,-
1a, 3
***

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