

Chefs Choice 3 Courses

Tostada

Tunfisk, kimchiemulsjon & røkt avokado
Tuna, kimchi emulsion & smoked avocado

Fisk, sulfitt, sesam, gluten, soya // Fish, sulphite, sesame, soy

Beef tenderloin

Purre- & potetpuré & rødvinsaus med beinmarg
Leek & potato purée & red wine sauce with bone marrow

Sulfitt, melk, selleri // Sulphite, milk, celeriac

Chocolate

Sjokoladesponge & pasjonsfruktsorbet
Chocolate sponge & passion fruit sorbet

Melk, hvete, egg // Milk, wheat, egg

799,-



Chefs Choice 5 Courses

Oysters

Musserende fra Santa Barbara
Sparkling wine from Santa Barbara

Egg, sulfitt, bløtdyr // Egg, sulphite, molluscs

Creamy asparagus chowder

Variasjon av asparges & krutonger
Variation of asparagus & crutons

Melk, hvete // Milk, wheat

Tostada

Tunfisk, kimchimajones & røkt avokado
Tuna, kimchi emulsion & smoked avocado

Sulfitt, melk, selleri // Sulphite, milk, celeriac

Beef tenderloin

Purre- & potetpuré, & rødvinssaus med beinmarg
Leek & potato purée, & red wine sauce with bone marrow

Sulfitt, melk, selleri // Sulphite, milk, celeriac

Chocolate

Sjokoladesponge & pasjonsfruktsorbet
Chocolate sponge & passion fruit sorbet

Melk, hvete, egg // Milk, wheat, egg

995,-

