

Chef's choice 3 course menu

825,-

Ristet Sopp **Roasted Mushrooms**

Posjert egg, sopp crumble, potet & trøffelskum.

Poached egg, mushroom crumble, potato & truffle foam.

Egg, hvete, melk, sulfitt // Egg, wheat, milk, sulphites

Kalv & Demi Glace **Calf & Demi Glace**

Bakt gresskarpuré, dadler & Peruansk bbq saus.

Roasted pumpkin puree, dates & Peruvian bbq sauce.

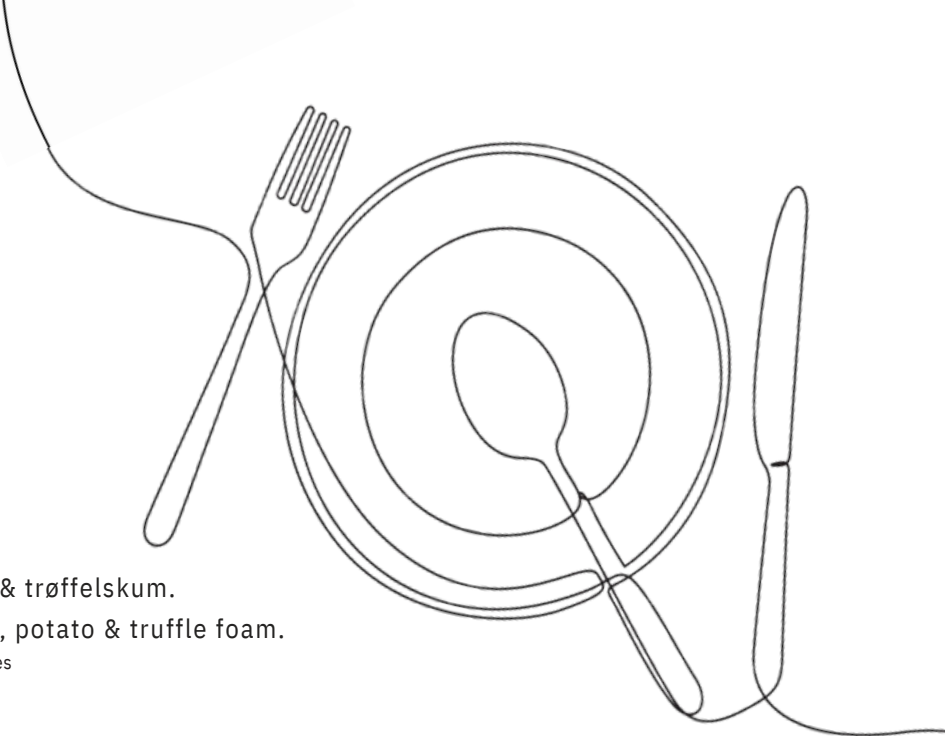
Sulfitt, nøtter // Sulphites, nuts

Hvit sjokoladekrem **White chocolate cream**

Hvit sjokoladekrem, grønn eplesorbet & syltet fennikel

White chocolate cream, green apple sorbet & pickled fennel

Melk // Milk



Chef's choice 5 course menu

995,-

Østers Oysters

Musserende vin fra Santa Barbara
Sparkling wine from Santa Barbara

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

Tartar av kamskjell Tartar of scallops

Reddik, avokado, rognkjeks,
yuzu & tahini saus

Radish, avocado, lumpfish roe, tahini
& yuzu sauce

Fisk, bløtdyr, sesamfrø, sulfitt // Fish, molluscs, sesame, sulphites

Ristet Sopp Roasted Mushrooms

Posjert egg, sopp crumble, potet & trøffelskum
Poached egg, mushroom crumble, potato &
truffle foam

Egg, hvete, laktose, sulfitt // Egg, wheat, lactose, sulphite

Kalv & Demi Glace Calf & Demi Glace

Bakt gresskarpuré, dadler & Peruansk
bbq saus.

Roasted pumpkin puree, dates &
Peruvian bbq sauce.

Sulfitt, nøtter // Sulphite, nuts

Hvit sjokoladekrem White chocolate cream

Hvit sjokoladekrem, grønn eple sorbet &
syltet fennikel

White chocolate cream, green apple
sorbet & pickled fennel

Melk // Milk

