

Chef's choice 3 course menu

825,-

Kveite Ceviche Halibut Ceviche

Avokado- og sesamemulsjon, rødløk, korianderspirer, bananchips

Avocado and sesame emulsion, red onion, coriander sprouts, banana chips

Fisk, sesamfrø, selleri // Fish, sesame, celery

Norda Steak & Fries

Indrefilet av storfe, brunet smør, hollandaise, salat, persille- og hvitløkfries

Tenderloin, brown butter, hollandaise, salad, parsley and garlic fries

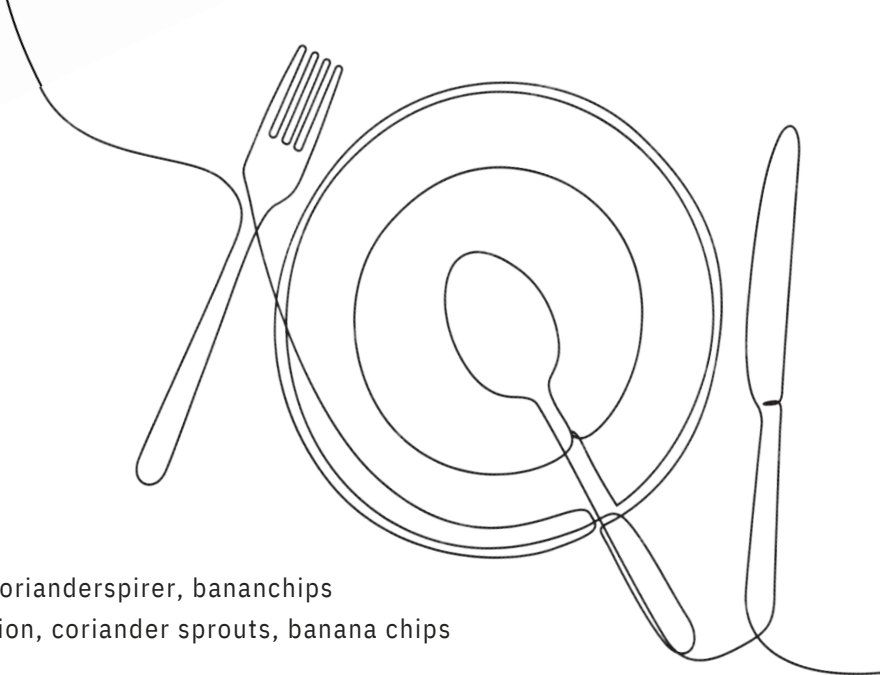
Sulfitter, melk, egg // Sulphites, milk, egg

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, sulfitter, bløtdyr // Egg, sulphite, molluscs

Safranrisotto Saffron risotto

Grillede grønnsaker, urter fra Grow Hub,
rødbetmajones, kullmajones

Grilled vegetables, herbs from Grow Hub,
beetroot, charcoal mayonnaise

Sulfitter, egg, melk // Sulphites, egg, milk

Kveite Ceviche Halibut Ceviche

Avokado- og sesamemulsjon, rødløk,
korianderspirer, bananchips

Avocado and sesame emulsion, red onion,
coriander sprouts, banana chips

Fisk, sesamfrø, selleri // Fish, sesame, celery

Norda Steak & Fries

Indrefilet av storfe, brunet smør, hollandaise,
salat, persille- og hvitløkfries

Tenderloin, brown butter, hollandaise,
salad, parsley and garlic fries

Sulfitter, melk, egg // Sulphites, milk, egg

Hvit sjokoladekrem White chocolate cream

Hvit sjokoladekrem, grønn eplesorbet,
syltet fennikel

White chocolate cream, green apple sorbet,
pickled fennel

Melk // Milk

