

Menu

APPETIZERS

SOURDOUGH BREAD whipped Røros-butter <small>(wheat, milk)</small>	75,-
MUSHROOM TARTELETTE sour cream, sage <small>(gluten, milk, soya)</small> ...	95,-
SMOKED WHALE ramsons, beetroot <small>(gluten, sulfitt)</small>	95,-
CARPACCIO cavolo nero, artichoke <small>(gluten, milk, fish)</small>	95,-
MARCONA ALMONDS	75,-
MARINATED OLIVES	65,-

A taste of Winter

3 courses | 945,-

SCALLOPS

Jerusalem artichoke, verbena purée, pomegranate and gremolata
(shellfish, milk, mollusks, sulfites)

295,-

SIRLOIN OF DEER

caramelized cabbage, lingonberries, fried potatoes
and pink pepper sauce.

(celery, sulfites)

450,-

ECLAIR

salted caramel mousse, sea buckthorn, hazelnuts and vanilla ice cream.
(egg, milk, gluten, hazelnut)

205,-

Is a 2-course dinner included in your stay?
Upgrade to a 3-course "Taste of Winter" for NOK 295 per person.

A LA CARTE

Starters

SALMON CONFIT green pea flan, pickled turnip and lemon gel <small>(fish, egg, milk, sulfite)</small>	245,-
GRILLED PICANHA brioche toast, chestnut puree and pickled red onion <small>(milk, wheat, egg, mustard, sulfite)</small>	245,-
ROASTED CARROT SOUP coconut milk, tomato, chickpeas with za'atar and rice chips <small>(sesame)</small>	225,-
DUCK LEG TERRINE pickled pear, caper cream and rye bread <small>(wheat, rye, milk, sulfite, mustard)</small>	245,-

Main course

BRAISED LAMB SHANK mashed potatoes, roasted purple carrots and rosemary sauce <small>(celery, milk, sulfite)</small>	395,-
BAKED COD crushed potatoes, cured ham crumble and green curry sauce <small>(fish, milk, wheat, sulfite)</small>	395,-
FRESH PAPPARDELLE parmesan sauce, portobello mushrooms and sugar snap peas <small>(gluten, egg, milk)</small>	325,-
BAKED PUMPKIN beetroot hummus, quinoa, spinach and raspberry vinaigrette <small>(hazelnuts, sulfite, sesame)</small>	325,-

Dessert

TARTELETTE mascarpone cream, raspberry compote and strawberry sorbet <small>(egg, wheat, milk)</small>	205,-
COFFEE CRÈME BRÛLÉE lemongrass and wild berry compote <small>(egg, milk)</small>	205,-
VEGAN BROWNIE cherry gel, and lime sorbet	205,-
THREE NORWEGIAN CHEESES figs and port wine-caramelized nuts <small>(nuts, milk, wheat, rye, sulfite)</small>	205,-

APÈRITIFF

Prosecco	145,-
Champagne	215,-
Lillet Spritz	165,-
Empress Kombucha	95,-
<small>- strawberry, hibiscus, cardamom and sea salt - ginger, goji berry, gotu kola and apple - beetroot, ginger, turmeric and apple</small>	

White

Fish Hoek, Sauvignon Blanc	145,-/695,-
Moselland Riesling kabinett	145,-/695,-
Pazo de Villarei, Albarino	155,-/725,-
Jean-Marc Brocard, Chablis	185,-/925,-
Serge Daguenaud & Fils, Pouilly fumé	215,-/1,025,-
Black Stallion, Chardonnay	255,-/1,195,-

Red

Fish Hoek, Shiraz	145,-/695,-
El Ilusionista, Ribera del duero	165,-/795,-
Les Hameau Ollieux Romanis, Corbieres	185,-/895,-
Brunelli, Rosso di Montalcino	215,-/1,025,-
Justin Girardin, Bourgogne Pinot Noir	255,-/1,225,-

Non-alcoholic

Lundhs apple juice	75,-/195,-
Petterson & Munthe sparkling tea 0.75l	225,-
Oddbird Blanc de Blancs 0.75l	395,-
Farris/mineral water	65,-

Ask your waiter for a full wine list ;-)