

A LA CARTE

- 17:00 til 22:00 -

Forrett

CARPACCIO av tørrmodnet entrecôte, urtekrumble, umami-majones *(gluten, egg, sennep, sulfitt)* 215,-

LAKSETARTAR mangomiso og sesamcrisp *(fisk, soya, gluten, sesam)* 235,-

KAMSKJELL CEVICHE mango, tomat og lime *(bløtdyr, gluten, egg, sennep, sulfitt)* 225,-

SELLERIFAGOTTINOS fylt med gulrot og zucchini, vegansk beurre blanc *(selleri, sulfitt, nøtetr)* 205,-

Hovedrett

ØRRET hvitvinssaus, grillet pak choi, ovnsbakte poteter *(melk, fisk, sulfitt)* 395,-

ANDEBRYST rødbetpotetmos og appelsinsaus *(melk, sulfitt, selleri)* 395,-

GRILLET AUBERGINE miso, gulrot *(soya, sesam)* 345,-

RISOTTO høstsopp *(melk, sulfitt)* 325,-

Dessert

NYPESUPPE vaniljeis og mandelkjeks *(melk, gluten, mandel)* 205,-

BAKT SJOKOLADE jordbærsorbet og rosépepper-marengs *(melk, egg)* 215,-

VEGANSK PAVLOVA 205,-

OSTEDRØM 3 norske oster, rødvinsmandler, frøknekke *(melk, nøtter, sulfitt, gluten)* 255,-

APÉRITIFF

Frizzante 145,-
Prosecco 155,-
Champagne 215,-
Summer Spritz 165,-

Lillet Blanc, rose lemonade, jordbær

Alkoholfritt

Lundhs eplemost 85,-/225,-
Farris/mineralvann 65,-
Empress Kombucha 105,-
*- jordbær, hibiscus, kardemomme og havsalt
- ingefær, gojiberry, gotu kola og eple
- rødbet, ingefær, gurkmeie og eple*

Rosé

Rabl, Zweigelt Rosé 155,-/725,-
Château d'Esclans, Whispering Angel 225,-/1 125,-

Hvitvin

Fish Hoek, Sauvignon Blanc 145,-/695,-
Moselland Riesling kabinet 155,-/725,-
Jean-Marc Brocard, Chablis 185,-/925,-
David Sautereau, Sancerre 215,-/1 025,-
Justin Giardin, Bourgogne Chardonnay 255,-/1 225,-

Rødvín

Fish Hoek, Shiraz 145,-/695,-
El Ilusionista, Ribera del duero 165,-/795,-
Trenel Coteaux Bourguignons 185,-/925,-
Martoccia, Rosso di Montalcino 215,-/1 025,-
Justin Girardin, Bourgogne Pinot Noir 255,-/1 225,-

A LA CARTE

- 17:00 until 22:00 -

Starters

CARPACCIO of dry-aged ribeye, herb crumble,
umami mayonnaise *(gluten, egg, mustard, sulphites)* 215,-

SALMON TARTAR mango miso and sesame crisp
(gluten, fish, sesame) 235,-

SCALLOP CEVICHE mango, tomato and lime
(molluscs, gluten, egg, mustard, sulphites) 225,-

CELERY FAGOTTINOS filled with carrot and zucchini,
vegan beurre blanc *(celery, sulphites, nuts)* 205,-

Main Course

TROUT white wine sauce, grilled pak choi, roasted potatoes
(milk, fish, sulphites) 395,-

DUCK BREAST beetroot and potato purée and
orange sauce *(milk, sulphites, celery)* 395,-

GRILLED AUBERGINE miso, carrot *(soy, sesame)* 345,-

RISOTTO wild mushrooms *(milk, sulphites,)* 325,-

Dessert

ROSE HIP SOUP vanilla ice cream and almond biscuits
(milk, gluten, almond) 205,-

BAKED CHOCOLATE Strawberry sorbet and rose
pepper meringue *(milk, egg)* 215,-

VEGAN PAVLOVA 205,-

CHEESE DREAMS 3 Norwegian cheeses, red wine almonds,
seed crackers *(milk, nuts, sulphites, gluten)* 255,-

APÉRITIFF

Frizzante 145,-

Prosecco 155,-

Champagne 215,-

Summer Spritz 165,-

Lillet Blanc, rose lemonade, strawberry

Non - alcoholic

Lundhs apple juice 85,-/225,-

Farris/mineral water 65,-

Empress Kombucha 105,-

- strawberry, hibiscus, cardamom, and sea salt

- ginger, goji berry, gotu kola, and apple

- beetroot, ginger, turmeric, and apple

Rosé

Rabl, Zweigelt Rosé 155,-/725,-

Château d'Esclans, Whispering Angel 225,-/1 125,-

White

Fish Hoek, Sauvignon Blanc 145,-/695,-

Moselland Riesling kabinett 155,-/725,-

Jean-Marc Brocard, Chablis 185,-/925,-

David Sautereau, Sancerre 215,-/1 025,-

Justin Giardin, Bourgogne Chardonnay 255,-/1 225,-

Red

Fish Hoek, Shiraz 145,-/695,-

El Ilusionista, Ribera del duero 165,-/795,-

Trenel Coteaux Bourguignons 185,-/925,-

Martoccia, Rosso di Montalcino 215,-/1 025,-

Justin Girardin, Bourgogne Pinot Noir 255,-/1 225,-