Wood's Cheese and Ham Platter

Parma ham, fennel salami, and Italian salami from Lundal. Cheese from our local producers. Olives and salted almonds. Served with our signature bread. Perfect to start with or share.

265,-O, R, B, M

Garlic Bread à la Wood

with browned butter, rosemary, and toasted garlic.

85,-W, R, M, E

Raw Marinated Scallops with Sea Buckthorn Ponzu

Served with cucumber, tomato, fennel, apple, soy mayonnaise, chives, and sea buckthorn ponzu.

M, E, SO, W, MO 245,-

Butcher Hanssen's Beef Tartare

Tarragon mayonnaise, toasted sourdough bread and grated alpine cheese from Elnesvågen.

W, R, M, E, MU 255,-

Beef Tartare à la Wood

Creamy salad with grated alpine cheese from Elnesvågen. Crispy french fries parmesan dressing.

345,-M, E, MU

Beer-Braised Pork Cheek

Velvety potatoes with grated alpine cheese from Elnesvågen. Steamed asparagus, peas, cabbage with horseradish. Sauce with mustard seeds and parsley.

M. MU. B. W. SO. SU

Braised Celery

Velvety potatoes with grated alpine cheese from Elnesvågen. Steamed asparagus, peas, and cabbage with horseradish. Sauce with apples and chives.

M, MU, C, SU 325,-

MS Sterling Halibut

Soft potato pillows, peas, and onions with browned butter. Asparagus and herb butter sauce.

395,-M, F, W, MU

Confit Dried Fish from Brødrene Berg

Pasta pillows tossed in creamy parmesan sauce with grated cheese. Peas, leek, and bacon.

405,-M, W, E, F

Midnight Sun

Vanilla cream and mashed strawberries with elderflower. Pastry and crispy top of white chocolate.

225,-M, W, E, N

Madeleines with Espresso Cream

Choose between six or twelve pieces.

SIX PIECES 120,- / TWELVE PIECES 220,-M. W. E. N

Today's Cheese from Local Suppliers

Marmalade and biscuits.

M. W. N. SU 225,-

Petit Fours from Craig Alibone

Selection of confections.

155,-M, W, N



O: OATS R: RYE