

HEADING

Name

Description
(Allergens)



STARTERS

SCALLOPS 235 NOK

Tartar of scallops, ginger mayonnaise, apple juice, dill oil,
fried Jerusalem artichoke, pickled cucumber & shaved apple
(mo, f, e, mu, su)

GRILLED CELERY 195 NOK

Celery from Frosta, crispy bread topping,
blackcurrant leaf oil & butter sauce made from smoked mussels from
Åfjord
(c, e, f, m, mo, w)

OYSTERS 65 NOK/EACH

Served with lemon & Tabasco
(c)

ALMOND POTATO CAKE & BLEAK ROE 295 NOK

Crispy potatp cake Västerbotten cheese, bleak roe from
Kalix, crème fraîche, red onion, chives, dill & lemon
(e, f, m)

HALIBUT FROM HITRA 225 NOK

Halibut, salsa matcha, black cabbage salad,
elderflower & langoustine bisque
(m, f, mo, sh, su, pe)

TARTARE 215 NOK

Local beef, tarragon emulsion, lemon, buckwheat & cheese from Hitra
(bu, e, c, mus, ses, su)

TO START WITH

OYSTERS & CHAMPAGNE 225 NOK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BAKED ARCTIC CHAR 395 NOK

Sautéed summer cabbage, radish, cucumber,
chives, citronette, dill, butter sauce with mussels &
summer potatoes
(c, e, f, m, su)

SUMMER CARROTS 245 NOK

Summer carrots , browned butter, thyme-marjoram
emulsion, Høvdng Sverre, puy lentils & watercress
(m, su, e)

WIENER SCHNITZEL 365 NOK

Veal, red wine sauce, browned anchovies, lemon- & thyme
butter, capers, lemon, salad & French fries
(w, b, e, f, m, mu, su)

CHEESEBURGER 285 NOK

Chuck & brisket, cheddar, dill pickles, parsley,
onion mayonnaise & French fries
(w, m, su,)

LAMB RACKS 465 NOK

Celery purée, grilled onion salad, black garlic,
gravy & hash brown potatoes
(c, m, soy)

MOULES FRITES 325 NOK

Blue mussels, grilled lemon, roasted garlic aioli, dill,
shallots, chives & French fries
(e, b, m, su)

FROM THE GRILL

IBERICO SECRETO 425 NOK

Grilled lemon

TURBOT 455 NOK

Grilled lemon & browned butter
(f)

All dishes from the grill are served with 2 sides of your choice

CHEF’S CHOICE

3- course set menu

725 nok/pp

Vegetarian menu 525 nok/pp

The set menu is served to everyone at
the table

Wine pairing 495 nok/pp

DESSERTS

BUTTERSCOTCH PUDDING 165 NOK

Brown cheese, toasted pecans, whipped crème fraîche & toffee sauce (e, m, pe, w)

STRAWBERRY & PISTACHIO 155 NOK

Pistachio brioche, strawberry sorbet, cream cheese & white chocolate mousse, vanilla &
lemon verbena (e, m, p, h)

RHUBARB 145 NOK

Baked rhubarb, oatcrisps, mascarpone cream & rhubarb coulis (m, o)

CRÈME BRÛLÉE 145 NOK

Classic with vanilla bean (e, m)

CHOCOLATE TRUFFLES 40 NOK/ EACH

Tonight’s flavor

ICE CREAM 75 NOK

Home made (m)

A=Almonds, C=Celery, BA=Barley, BU=Buckwheat, E=Egg, F=Fish, HA= Hazelnut, L=Lupin, M=Milk, MO=Mollusc,
MUS=Mustard, O=Oat, PE=Peanuts, SES=Sesame, SH=Shellfish, SOY=Soy, SU=Sulphites, W=Wheat

SIDES

65 NOK/EACH

FRENCH FRIES

SUMMER POTATOES

GRILLED BROCCOLINI

SIDE SALAD (mus, su)

BÉARNAISE (ba, e, f, m)

BUTTER SAUCE (m, su)

RED WINE SAUCE (su)