



STARTERS

SALMON TATAKI 225 NOK

Salmon, browned butter, soy, buckwheat, kohlrabi,
dill emulsion & pickled mustard seeds
(f, m, soy, mus, su)

FRIED JERUSALEM ARTICHOKE 165 NOK

Jerusalem artichoke, cheese cream, browned butter, dill & chives
(m, e, su)

OYSTERS 65 NOK/EACH

Mignonette & lemon

POTATO & KALIX ROE 295 NOK

Potato cream, sour cream, Kalix bleak roe,
crispy potatoes & dill
(f, m, su)

BEETROOT "TARTAR" 175 NOK

Baked beetroot with blackcurrant, blackcurrant gel, pickled
green pepper, crispy beetroot chips, and blackcurrant oil
(su)

TARTARE 195 NOK

Veal, cured & smoked egg yolk, bonemarrow mayonnaise,
crispy onion, mustard greens & caper berries
(e, mus, su)

TO START WITH

OYSTERS & CHAMPAGNE 225 NOK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

BUTTER FRIED TURBOT 465 NOK

Turbot, carrots, crispy capers, lemon, dill, chives,
brown butter & potato purè
(f, m, w)

CHANTERELLE RISOTTO 285 NOK

Carnaroli rice, chanterelles, parmesan, hazelnuts,
sage gremolata & endive salad
(su, m, ha)

WIENER SCHNITZEL 385 NOK

Veal loin, red wine sauce, Café de Paris butter,
lemon, side salad & French fries
(w, e, m, mus, ses, su, f)

CHEESEBURGER 305 NOK

Chuck& brisket, cheddar, sautéed chilies,
sweet & sour garlic mayonnaise & French fries
(w, ba, m, e, su)

BRAISED PIGWINGS 375 NOK

Pigwings, herb-roasted pointed cabbage, thyme & parsley
emulsion, crispy bread, pickled onion
& Jerusalem artichoke purée
(m, su, e, w)

BRAISED VEAL BREAST 425 NOK

Braised veal breast, gravy with onion and dark beer,
creamy root vegetable puree, and pickled pumpkin
(m, su)

FROM THE GRILL

RIBEYE 455 NOK

Grilled lemon

LAMB RACKS 475 NOK

Grilled lemon

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 545 nok/pp

DESSERTS

CHOCOLATE & CARAMEL 155 NOK

Dark chocolate brownie, caramelized peanuts, salted caramel ice cream
& spiced hot chocolate sauce (pe, m, e, ha)

FRESHLY BAKED CHERRY PIE 135 NOK

Cherries, oat crumble & vanilla ice cream (w, o, e, m)

BAKED ALASKA 165 NOK

Lavender parfait, Italian meringue, honey comb, raspberries, Cointreau (su, e, m)

CRÈME BRÛLÉE 145 NOK

Classic with vanilla bean (e, m)

CHOCOLATE TRUFFLES 45 NOK/ EACH

Tonight's flavor

ICE CREAM 75 NOK

Home made

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

SIDES

75 NOK/EACH

FRENCH FRIES

POTATO PURÉE (m)

GRILLED BROCCOLINI

SIDE SALAD (mus, su)

BÉARNAISE (ba, e, f, m)

BROWN BUTTER (m)

RED WINE SAUCE (su)