



Christmas inspired 3-course menu 2025

24th November - 05th January

Lightly cured salmon from Frøya

Sour cream with horseradish, dill oil,
and crispy rye
(fish, milk, gluten, rye)

Pan-fried duck breast

Port wine gravy with forest berries
Variation of Jerusalem artichoke
and hashbrown potatoes
(sulfite, milk)

Fluffy brown cheese cream

Cloudberry sorbet and glazed
krumkake
(milk, gluten, wheat)

Menu 745,-

Wine package 545,-

