

THIEF EVENTS

3 COURSE - MENU 1

STEKTE KAMSKJELL

Avokadopuré, bakt blomkål, salte mandler, agurk & brunet smørvinaigrette
(Skalldyr, melk, nøtter - mandel)

SEARED SCALLOP

Avocado puree, roasted cauliflower, salted almonds, cucumber & browned butter vinaigrette
(Shellfish, milk, nuts - almond)

URTEPANERT ENTRECÔTE

Bakt rødløk, løpstikkeemulsjon, svartkål, oksegarumsaus & gratinerte poteter
(Melk, egg, sennep)

HERB CRUSTED RIB EYE

Roasted red onion, lovage emulsion, black cale, beef garum sauce & gratinated potatoes
(Milk, egg, mustard)

MULTE- & BRUNOSTTERTE

Sprø havreskorpe, vaniljeis, brunet smør- & sitronsau
(Melk, gluten - hvete, egg)

CLOUDBERRY & BROWN CHEESE TART

Crispy oat crust, vanilla ice cream & drizzle of burnt butter lemon sauce
(Milk, gluten - wheat, egg)

895,- MAT/FOOD

695,- VIN/WINE

THIEF EVENTS

4 COURSE - MENU 2

STEKTE KAMSKJELL

Avokadopuré, bakt blomkål, salte mandler, agurk & brunet smørvinaigrette
(Skalldyr, melk, nøtter - mandel)

SEARED SCALLOP

Avocado puree, roasted cauliflower, salted almonds, cucumber & browned butter vinaigrette
(Shellfish, milk, nuts - almond)

BAKT SELLERIROT

Sort hvitløkspuré, syltet sjalottløk, rugchips & soppolje
(Melk, gluten - rug)

BURNT CELERIAC

Black garlic puree, pickled shallots, rye crisp & mushroom oil
(Milk, gluten - rye)

PANNESTEKT PIGGVAR

Skummet pepperrot- & blåskjellsaus, mangold, dill & sprø poteter
(Fisk, bløtdyr, melk)

PAN SEARED TURBOT

Foamy horseradish & mussel sauce, swiss chard, dill & crispy potatoes
(Fish, molluscs, milk)

HIDE & SEEK

Brownie, vaniljeis, karamellisert popkorn, salt karamellsaus, sitronkrem & melkesjokolademousse
(Melk, gluten - hvete, egg)

HIDE & SEEK

Brownie, vanilla ice cream, caramelized popcorn, salted caramel sauce, lemon curd & milk chocolate mousse
(Milk, gluten - wheat, egg)

995,- MAT/FOOD

895,- VIN/WINE

THIEF EVENTS

5 COURSE - MENU 3

POTETPANNEKAKE

Løyrom, pisket crème fraîche, citron, gressløk & karse
(Fisk, melk, gluten - hvete)

POTATO PANCAKE

Løyrom, whipped crème fraîche, lemon, chives & cress
(Fish, milk, gluten - wheat)

STEKTE KAMSKJELL

Avokadopuré, bakt blomkål, salte mandler, agurk & brunet smørvinaigrette
(Skalldyr, melk, nøtter - mandel)

SEARED SCALLOP

Avocado puree, roasted cauliflower, salted almonds, cucumber & browned butter vinaigrette
(Shellfish, milk, nuts - almond)

URTEPANERT ENTRECÔTE

Bakt rødløk, løpstikkeemulsjon, svartkål, oksegarumsaus & gratinerte poteter
(Melk, egg, sennep)

HERB CRUSTED RIB EYE

Roasted red onion, lovage emulsion, black cale, beef garum sauce & gratinated potatoes
(Milk, egg, mustard)

UTVALGTE OSTER FRA NORGE

Hitra Blå, Holtefjell XO & Brilliant Brie
Servert med husets marmelader & kullsurdeigsknekkebrød
(Melk, gluten - hvete)

SELECTED CHEESES FROM NORWAY

Hitra Blå, Holtefjell XO & Brilliant Brie
Served with house made marmelades & charcoal sourdough crackers
(Milk, gluten - wheat)

MULTE- & BRUNOSTTERTE

Sprø havreskorpe, vaniljeis, brunet smør- & sitronsau
(Melk, gluten - hvete, egg)

CLOUDBERRY & BROWN CHEESE TART

Crispy oat crust, vanilla ice cream & drizzle of burnt butter lemon sauce
(Milk, gluten - wheat, egg)

1.290,- MAT/FOOD

995,- VIN/WINE

THIEF EVENTS

Vennligst opplys om eventuelle allergier ved bestilling.
Vi ber om at selskapet velger samme forret, hovedrett og dessert.
Siste endringer må informeres om 48 timer før ankomst.
Vi tar forbehold om endringer i menyen.

Please inform us of any dietary restrictions when placing your order.
The party has to choose the same starter, main course and dessert.
Last changes need to be informed about 48 hours prior to arrival.
Changes in the menu may occur due to demand.