

ROOFTOP RESTAURANT

COLD DISHES

Norwegian Kingfish Ceviche
Jalapeños and apple tiger's milk, roasted sweet potato, grilled corn, cucumber, black sesame seeds, pomegranate, coriander
(F, SE, C) **245,-**

Grilled Camembert Salad
Camembert from Ganstad Gårdsysteri, strawberries, pistachio pesto, garden herbs, seeded flat bread, dandelion vinaigrette
(M, SE, N-P) **285,-**

Chicken Salad
Grilled chicken breast, baby romaine, shaved fennel, Iberico ham, sour mustard, seeds, tarragon emulsion, Vasterbotten cheese, sourdough crisps
(E, G, WH, MU, M) **325,-**

Salmon Tataki
Sea buckthorn marinated salmon, Norwegian quinoa, radish, pea lemon sauce, spicy mango, wakame, sugar snaps, Lofoten seaweed
(F, SO, SE) **285,-**

Vegan alternative is served with smoked tofu

DESSERTS

Spring Rhubarb and Yoghurt
Poached red rhubarb compote with stawberry, oat crumble and organic yoghurt ice cream
(G, WH, M) **145,-**

Pistachio Cheesecake
Basque style pistachio cheesecake, light vanilla bean namelaka with citrus hint
(M, G, SO, N-P, E) **175,-**

ALLERGENS:
C: Cellery G: Gluten N: Nuts SO: Soy
E: Egg H: Hazelnut P: Pistachio SU: Sulphite
F: Fish M: Milk SE: Sesame WH: Wheat

MAIN COURSES

Turbot
White asparagus, carrot and sea buckthorn tartelette with garden leaves, horseradish veloute with trout roe and lovage
(F, G, WH, M, SO) **455,-**

Served with pearl potatoes

Roasted Beef Sirloin from Røros
Grilled Savoy cabbage, Jerusalem artichoke pureè with smoked brown butter, salsify, charred onions, B Culture beef garum sauce
(M, SO, G, WH, SU, C) **495,-**

Served with pearl potatoes

Double Smash Burger
Angus beef patty, aged Norwegian cheddar, baby butter lettuce, brown butter caramelized onion, spiced pickles, grilled potato brioche bun
(G, WH, M, E, MU) **350,-**

Served with Iberico chips and jalapeños cream (M)

Vegan alternative is served with Beyond Burger

3 COURSE MENU 795,-

STARTER

Norwegian Kingfish Ceviche
Jalapeños and apple tiger's milk, roasted sweet potato, grilled corn, cucumber, black sesame seeds, pomegranate, coriander
(F, SE, C)

MAIN COURSE

Turbot
White asparagus, carrot and sea buckthorn tartelette with garden leaves, horseradish veloute with trout roe and lovage
(F, G, WH, M, SO)

Served with pearl potatoes

DESSERT

Spring Rhubarb and Yoghurt
Poached red rhubarb compote with stawberry, oat crumble and organic yoghurt ice cream
(G, WH, M)

THE
THIEF