

THIEF EVENTS

Forrett / Starter

Tuna Crudo

Pomelo, eple-fennikelkraft, iransk pistasj, saltet gul squash, alyssum, purreolje

Tuna Crudo

Pomelo, apple fennel broth, Iranian pistachio, dill, salted yellow squash, alyssum, leek oil

(F, N-P)

Hovedrett / Main Course - Velg mellom / Choose between

Piggvar

Grillet gul squash, ertepure, hestebønnecassoulet, ertetråder, sprø kyllingskinn, ørretkaviar, hummer-safranskum

Turbot

Grilled yellow squash, summer pea purée, broad bean cassoulet, pea tendrils, crispy chicken skin, trout caviar, lobster saffron foam

(F, SH)

Eller / Or

Okse Ytrefilet

Persillerot- og estragonmousse, arvegulrøtter, romanesco, purreaske, rosa pepperkorn, oksekraft fra B. Culture

Striploin Steak

Parsley root and tarragon mousse, heirloom carrots, romanesco, leek ash, pink peppercorns, beef jus from B Culture

(G-H, SU)

Serves med saltede perlepoteter

Served with pearl potatoes

Dessert

Fersken & Sjokolade

Mandelkake, bjørnebærkompott, ferskensorbet, lime, marmor av hvit sjokolade, bjørnebærganache

Peach & Chocolate

Almond cake, blackberry compote, peach sorbet, lime, white chocolate, blackberry ganache

(SO, N-A)

Pris per person / Price per person: 895

Legg til vinpakke / add wine pairing +NOK 695

Allergier/Allergens:

(F: Fisk/Fish, G-H: Gluten - Hvete/Wheat, N-A: Nøtter/Nuts-Mandel/Almond, N-P: Nøtter/Nuts-Pistasj/Pistachio, SH: Skalldyr/Shellfish, SO: Soya, SU: Sulfitt/Sulphite)

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 entire party has to choose the same starter, main course and dessert.
Last changes needs to be informed latest 48 hours prior to arrival.
Changes in the menu may occur due to demand.