



# VÅR- MIENY

4. mars - 12. april

## ÅKER & ENG

FORRETT

### BRAISERT OKSE CROQUETA

TOMAT / ANSJOS

ALLERGENER: FISK, MELK, SULFITT, EGG, HVETE/GLUTEN,  
SELLERI

265,-

FORRETT

### SELLERIROTSUPPE

SKREI / HASSELNØTTER

ALLERGENER: FISK, SELLERI, MELK, HASSELNØTT

245,-

HOVEDRETT

### GÅRDSAND FRA VESTFOLD

FIKEN / RADICCHIO

ALLERGENER: SULFITT, SELLERI, MELK

465,-

DESSERT

### OSTEKAKE

SITRUS / FERSKEN

ALLERGENER: MELK/LAKTOSE, EGG

165,-

4-RETTERS

MENYPRIS

895,-

4-RETTERS

VINPAKKE

595,-

## HAV & SKOG

FORRETT

### JORDSKOKKSUPPE

STEINSOPP / URTER

ALLERGENER: MELK/LAKTOSE, SELLERI

245,-

HOVEDRETT

### SKREI

ERTERISOTTO / PANCETTA

ALLERGENER: MELK/LAKTOSE, SELLERI, FISK, SULFITT

445,-

DESSERT

### VALRHONASJOKOLADE 64%

SKOGSBÆR / MANDEL

ALLERGENER: MELK/LAKTOSE, MANDEL, SULFITTER

165,-

3-RETTERS

MENYPRIS

795,-

3-RETTERS

VINPAKKE

445,-

## OSTER FRA EIKER

HOLTEFJELL UNG, CAMEMBERT, HOTEFJELL XO

ALLERGENER: GLUTEN/HVETE, MELK

195,-



# KJØKKENSJEFENS SMAKSMENY

FORRETT

## BRAISERT OKSE CROQUETA

TOMAT / ANSJOS

ALLERGENER: FISK, MELK, SULFITT, EGG, HVETE/GLUTEN,  
SELLERI

FORRETT

## JORDSKOKKSUPPE

STEINSOPP / URTER

ALLERGENER: MELK/LAKTOSE, SELLERI

HOVEDRETT

## SKREI

ERTERISOTTO / PANCETTA

ALLERGENER: MELK/LACTOSE, SELLERI, FISK, SULFITT

HOVEDRETT

## GÅRDSAND FRA VESTFOLD

FIKEN / RADICCHIO

ALLERGENER: SULFITT, SELLERI, MELK

DESSERT

## OSTER FRA EIKER

HOLTEFJELL UNG, CAMEMBERT, HOTEFJELL XO

ALLERGENER: GLUTEN/HVETE, MELK/LAKTOSE

DESSERT

## OSTEKAKE

SITRUS / FERSKEN

ALLERGENER: MELK/LAKTOSE, EGG

MENYPRIS:

1095,-

VINPAKKE:

795,-



# SPRING MENU

MARCH 4 - APRIL 12

## FARM & FIELDS

STARTER

### PULLED BEEF CROQUETA

TOMAT / ANSJOS

ALLERGENES: FISH, MILK, SULFITES, EGG, WHEAT/GLUTEN,  
CELERY

265 NOK

STARTER

### CELERIAC SOUP

SKREI / HAZEL NUTS

ALLERGENES: FISH, CELERY, MILK, HAZEL NUTS

245 NOK

MAIN COURSE

### DUCK FROM VESTFOLD

FIGS / RADICCHIO

ALLERGENES: SULFITES, CELERY, MILK

465 NOK

DESSERT

### CHEESE CAKE

CITRUS / PEACH

ALLERGENES: MILK, EGG

165 NOK

4-COURSE MENU PRICE 895 NOK	4-COURSE WINE PAIRING 595 NOK
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## SEA & FOREST

STARTER

### JERUSALEM ARTICHOKE SOUP

PORCINI / HERBS

ALLERGENER: MILK/LACTOSE, SELLERI

245 NOK

MAIN COURSE

### SKREI

PEA RISOTTO / PANCETTA

ALLERGENES: FISH, CELERY, MILK/LACTOSE, SULFITES

445 NOK

DESSERT

### VALRHONA CHOCOLATE 64%

FOREST BERRIES / ALMOND

ALLERGENES: MILK/LACTOSE, NUTS (ALMOND), SULFITES

165 NOK

3-COURSE MENU PRICE 795 NOK	3-COURSE WINE PAIRING 445 NOK
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### CHEESE FROM EIKER

HOLTEFJELL UNG, CAMEMBERT, HOTEFJELL XO

ALLERGENES: GLUTEN/WHEAT, MILK

195 NOK



# CHEF'S TASTING MENU

STARTER

## PULLED BEEF CROQUETA

TOMAT / ANSJOS

ALLERGENES: FISH, MILK, SULFITES, EGG, WHEAT/GLUTEN,  
CELERY

STARTER

## JERUSALEM ARTICHOKE SOUP

PORCINI / HERBS

ALLERGENER: MILK/LACTOSE, SELLERI

MAIN COURSE

## SKREI

PEA RISOTTO / PANCETTA

ALLERGENES: FISH, CELERY, MILK/LACTOSE, SULFITES

MAIN COURSE

## DUCK FROM VESTFOLD

FIGS / RADICCHIO

ALLERGENES: SULFITES, CELERY, MILK

DESSERT

## CHEESE FROM EIKER

HOLTEFJELL UNG, CAMEMBERT, HOTEFJELL XO

ALLERGENES: GLUTEN/WHEAT, MILK

DESSERT

## CHEESE CAKE

CITRUS / PEACH

ALLERGENES: MILK, EGG

MENYU PRICE:

1095 NOK

WINE PARING:

795 NOK