



VÅR- MENY

22. april - 10. mai

FJORD & FJÆR

FORRETT

KVEITE

ASPARGES / SIK

ALLERGENER: FISK, MELK, EGG, GLUTEN/HVETE

265,-

FORRETT

SJØKREPSBISQUE

TORSK / COGNAC

ALLERGENER: FISK, SKALLDYR, SELLERI, MELK, SULFITT

245,-

HOVEDRETT

GÅRDSAND FRA VESTFOLD

BAO BUN / RØDBETE

ALLERGENER: SULFITT, SELLERI, MELK, GLUTEN/HVETE

465,-

DESSERT

HVIT VALRHONASJOKOLADE

LIME / PISTASJ

ALLERGENER: MELK/LAKTOSE, EGG, GLUTEN/HVETE,
NØTTER/PISTASJ

165,-

FORRETT

ASPARGES

ASK CHORIZO / KÅLRABI

ALLERGENER: MELK/LAKTOSE

265,-

FORRETT

RAVIOLI

RAMSLØK / GEITOST

ALLERGENER: GLUTEN/HVETE, MELK, EGG, SULFITT

245,-

HOVEDRETT

LYSING

SPINAT / BYGGRYN

ALLERGENER: MELK/LAKTOSE, FISK, SULFITT

445,-

DESSERT

OST FRA GANGSTAD GÅRDSYSTERI

LINFRØ / EPLE

ALLERGENER: MELK/LAKTOSE, GLUTEN

165,-

MENYPRISER:

4-RETTERS
MENY
895,-

4-RETTERS
VINPAKKE
595,-

3-RETTERS
MENY
795,-

3-RETTERS
VINPAKKE
465,-



KJØKKENSJEFENS SMAKSMENY

FORRETT

ASPARGES

ASK CHORIZO / KÅLRABI

ALLERGENER: MELK/LAKTOSE

FORRETT

SJØKREPSBISQUE

TORSK / COGNAC

ALLERGENER: FISK, SKALLDYR, SELLERI, MELK, SULFITT

FORRETT

RAVIOLI

RAMSLØK / GEITOST

ALLERGENER: GLUTEN/HVETE, MELK, EGG, SULFITT

HOVEDRETT

LYSING

SPINAT / BYGGRYN

ALLERGENER: MELK/LAKTOSE, FISK, SULFITT

HOVEDRETT

GÅRDSAND FRA VESTFOLD

BAO BUN / RØDBETE

ALLERGENER: SULFITT, SELLERI, MELK, GLUTEN/HVETE

DESSERT

HVIT VALRHONASJOKOLADE

LIME / PISTASJ

ALLERGENER: MELK/LAKTOSE, EGG, GLUTEN/HVETE,
NØTTER/PISTASJ

MENYPRIS:

1095,-

VINPAKKE:

795,-





SPRING MENU

22 April - 10 May

FJORDS & FEATHER

STARTER

HALIBUT

ASPARAGUS / SIK

ALLERGENES: FISH, MILK, EGG, GLUTEN/WHEAT

265 NOK

STARTER

LANGOUSTINE BISQUE

COD / COGNAC

ALLERGENES: FISH, SHELLFISH, CELERY, MILK, SULFITES

245 NOK

MAIN COURSE

FARM DUCK FROM VESTFOLD

BAO BUN / BEETROOT

ALLERGENES: SULFITES, CELERY, MILK, GLUTEN/WHEAT

465 NOK

DESSERTS

WHITE VALRHONA CHOCOLATE

LIME / PISTACHIO

ALLERGENES: MILK, EGG, GLUTEN/WHEAT, NUTS/PISTACHIO

165 NOK

PASTURE & LEAF

STARTER

ASPARAGUS

ASK CHORIZO / KOHLRABI

ALLERGENES: MILK/LACTOSE

265 NOK

STARTER

RAVIOLI

RAMSON / GOAT CHEESE

ALLERGENES: GLUTEN/WHEAT, MILK, EGG, SULFITES

245 NOK

MAIN COURSE

POLLACK

SPINACH / BARLEY

ALLERGENES: MILK/LACTOSE, FISH, SULFITES

445 NOK

DESSERTS

CHEESE FROM GANGSTAD FARM

FLAXSEED / APPLE

ALLERGENES: MILK/LACTOSE, GLUTEN

165 NOK

MENU PRICES:

4-COURSE
MENU
895 NOK

4-COURSE
WINE PAIRING
595 NOK

3-COURSE
MENU
795 NOK

3-COURSE
WINE PAIRING
465 NOK



CHEF'S TASTING MENU

STARTER

ASPARAGUS

ASK CHORIZO / KOHLRABI

ALLERGENES: MILK/LACTOSE

STARTER

LANGOUSTINE BISQUE

COD / COGNAC

ALLERGENES: FISH, SHELLFISH, CELERY, MILK, SULFITES

STARTER

RAVIOLI

RAMSON / GOAT CHEESE

ALLERGENES: GLUTEN/WHEAT, MILK, EGG, SULFITES

MAIN COURSE

POLLACK

SPINACH / BARLEY

ALLERGENES: MILK/LACTOSE, FISH, SULFITES

MAIN COURSE

DUCK FROM VESTFOLD

BAO BUN / BEETROOT

ALLERGENES: SULFITES, CELERY, MILK, GLUTEN/WHEAT

DESSERT

WHITE VALRHONA CHOCOLATE

LIME / PISTACHIO

ALLERGENES: MILK, EGG, GLUTEN/WHEAT, NUTS/PISTACHIO

MENU PRICE:
1095 NOK

WINE PAIRING:
795 NOK

