



SENSOMMER- MENY

19. august - 6. september

ENG & ELV

FORRETT

SIRDALSØRRET
STIKKELSBÆR / CHORIZO
allergener: fisk, sulfitt
245,-

FORRETT

KANTARELL
SERVIETTERKNÖDEL / RISTET LØK
allergener: melk, sulfitt, gluten/hvete
265,-

HOVEDRETT

KALV
ESTRAGONSAUS / POTETKROKETT
allergener: melk, sulfitt, egg, gluten/hvete
465,-

DESSERT

HØY
PLOMME / VALRHONASJOKOLADE
allergener: melk, egg, sulfitt
195,-

HAV & HAGE

FORRETT

HISTORISKE AGURKER
FRA GUREN GARTNERI
FETA / TOMAT
allergener: melk, gluten/rug, sennep, sesam, pinjekjerne, sulfitt
265,-

FORRETT

MAKRELL
RØDKÅL / SITRON
allergener: fisk, sulfitt
245,-

HOVEDRETT

KVEITE
EDAMAME / SVART RISOTTO
allergener: laktose, fisk, bløtdyr, sulfitt
465,-

DESSERT

VANILJEPARFAIT
PLOMMER / SITRONTOMIAN
allergener: melk, egg, gluten/hvete
195,-

MENYPRISER:

4-RETTERS MENY 895,-	4-RETTERS VINPAKKE 645,-
3-RETTERS MENY 795,-	3-RETTERS VINPAKKE 495,-

IRISH AFFOGATO

hjemmelaget vaniljeis med
Irish whiskey, Irish cream
og espresso
165,-
Kan også serveres alkoholfri (95,-)
allergener: melk/laktose, sulfitt



KJØKKENSJEFENS SMAKSMENY

FORRETT

SIRDALSØRRET

STIKKELSBÆR / CHORIZO

allergener: fisk, sulfitt

245,-

FORRETT

KANTARELL

SERVIETTERKNÖDEL / RISTET LØK

allergener: melk, sulfitt, gluten/hvete

265,-

FORRETT

MAKRELL

RØDKÅL / SITRON

allergener: fisk, sulfitt

245,-

HOVEDRETT

KVEITE

EDAMAME / SVART RISOTTO

allergener: laktose, fisk, bløtdyr, sulfitt

465,-

HOVEDRETT

KALV

ESTRAGONSAUS / POTETKROKETT

allergener: melk, sulfitt, egg, gluten/hvete

465,-

DESSERT

HØY

PLOMME / VALRHONASJOKOLADE

allergener: melk, egg, sulfitt

195,-

MENYPRIS:

1095,-

VINPAKKE:

845,-





LATE SUMMER MENU

19 August - 6 September

MEADOW & RIVER

STARTER

SIRDAL TROUT

GOOSEBERRY / CHORIZO

allergens: fish, sulphites

245 NOK

STARTER

CHANTERELLES

BREAD DUMPLING / CRISPY ONIONS

allergens: milk, sulphites, gluten/wheat

265 NOK

MAIN COURSE

VEAL

TARRAGON SAUCE / POTATO CROQUETTES

allergener: milk, sulphites, egg, gluten/wheat

465 NOK

DESSERT

HAY

PLUM / VALRHONA CHOCOLATE

allergenes: milk, egg, sulphites

195 NOK

STARTER

HISTORIC CUCUMBERS

FROM GUREN FARM

FETA / TOMATO

allergens: milk, gluten (rye), mustard, sesame, pine nuts, sulfites

265 NOK

STARTER

MACKEREL

RED CABBAGE / LEMON

allergens: fish, sulfites

245 NOK

MAIN COURSE

HALIBUT

EDAMAME / BLACK RISOTTO

allergens: lactose, fish, shellfish, sulfites

465 NOK

DESSERT

VANILLA PARFAIT

PLUMS / LEMON THYME

allergens: milk, egg, gluten (wheat)

195 NOK

MENU PRICES:

4-COURSE

MENU

895 NOK

4-COURSE

WINE PAIRING

645 NOK

3-COURSE

MENU

795 NOK

3-COURSE

WINE PAIRING

495 NOK

IRISH AFFOGATO

Homemade vanilla ice cream with
Irish whiskey, Irish cream
and espresso

165 NOK

Also available alcohol-free (95 NOK)

allergens: milk/lactose, sulfites



CHEF'S TASTING MENU

STARTER

SIRDAL TROUT

GOOSEBERRY / CHORIZO

allergens: fish, sulphites

245 NOK

STARTER

CHANTERELLES

BREAD DUMPLING / CRISPY ONIONS

allergens: milk, sulphites, gluten/wheat

265 NOK

STARTER

MACKEREL

RED CABBAGE / LEMON

allergens: fish, sulfites

245 NOK

MAIN COURSE

HALIBUT

EDAMAME / BLACK RISOTTO

allergens: lactose, fish, shellfish, sulfites

465 NOK

MAIN COURSE

VEAL

TARRAGON SAUCE / POTATO CROQUETTES

allergener: milk, sulphites, egg, gluten/wheat

465 NOK

DESSERT

HAY

PLUM / VALRHONA CHOCOLATE

allergenes: milk, egg, sulphites

195 NOK

MENU PRICE:

1095 NOK

WINE PAIRING:

845 NOK

