



# HØST- MENY

7. oktober - 24. oktober

## FJØS & FJÆRE

FORRETT

### BLEKKSPRUT

JORDSKOKK / HASSELNØTT

allergener: bløtdyr, nøtter (hassel), melk, sulfitt  
265,-

FORRETT

### GRESSKARSUPPE

CURRY / GRESSKARKJERNER

allergener: melk, sulfitt, gluten/hvete  
245,-

HOVEDRETT

### LAM

KREMET TRØFFELPOLENTA / KÅL

allergener: gluten/hvete, melk, sulfitt, soya, selleri  
485,-

DESSERT

### POPCORN

KARAMELL / TINDVED

allergener: melk, egg, sulfitt, gluten/hvete  
195,-

## SJØ & BEITE

FORRETT

### FOIE DE VEAU

KALVELEVER

GRESSKAR / KIRSEBÆR

allergener: melk, gluten/hvete, egg, sulfitt  
245,-

FORRETT

### KAMSKJELL

GULROT / INGEFÆR

allergener: skalldyr, sulfitt, melk, gluten/hvete, egg  
265,-

HOVEDRETT

### RØDSPETTE

PANKO / RØDBETE

allergener: fisk, egg, melk, gluten/hvete, sulfitt  
485,-

DESSERT

### TARTE TATIN

VANILJE / KARAMELL

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

## FOIE DE VEAU

GRESSKAR / KIRSEBÆR

allergener: melk, gluten/hvete, egg, sulfitt

245,-

FORRETT

## BLEKKSPRUT

JORDSKOKK / HASSELNØTT

allergener: bløtdyr, nøtter (hassel), melk, sulfitt

245,-

FORRETT

## KAMSKJELL

GULROT / INGEFÆR

allergener: skalldyr, sulfitt, melk, gluten/hvete, egg

265,-

HOVEDRETT

## RØDSPETTE

PANKO / RØDBETE

allergener: fisk, egg, melk, gluten/hvete, sulfitt

485,-

HOVEDRETT

## LAM

KREMET TRØFFELPOLENTA / KÅL

allergener: gluten/hvete, melk, sulfitt, soya, selleri

485,-

DESSERT

## POPCORN

KARAMELL / TINDVED

allergener: melk, egg, sulfitt, gluten/hvete

195,-

MENYPRIS:

1095,-

VINPAKKE:

845,-





# AUTUMN MENU

7 October - 24 October

## FIELD & FJORD

STARTER

### OCTOPUS

JERUSALEM ARTICHOKE / HAZELNUT

allergens: molluscs, nuts (hazelnut), milk, sulfite

245 NOK

STARTER

### PUMPKIN SOUP

CURRY / PUMPKIN SEEDS

allergens: milk, sulfite, gluten/wheat

265 NOK

MAIN COURSE

### LAMB

CREAMY TRUFFLE POLENTA / CABBAGE

allergens: gluten/wheat, milk, sulfite, soy, celery

485 NOK

DESSERT

### POPCORN

CARAMEL / SEA BUCKTHORN

allergens: milk, egg, sulfite, gluten/wheat

195 NOK

## SEA & PASTURE

STARTER

### FOIE DE VEAU

VEAL LIVER

PUMPKIN / CHERRY

allergens: milk, gluten/wheat, egg, sulfite

245 NOK

STARTER

### SCALLOPS

CARROT / GINGER

allergens: shellfish, sulfite, milk, gluten/wheat, egg

265 NOK

MAIN COURSE

### PLAICE

PANKO / BEETROOT

allergens: fish, egg, milk, gluten/wheat, sulfite

485 NOK

DESSERT

### TARTE TATIN

VANILLA / CARAMEL

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, sulfite



# CHEF'S TASTING MENU

STARTER

## FOIE DE VEAU

PUMPKIN / CHERRY

allergens: milk, gluten/wheat, egg, sulfite

245 NOK

STARTER

## OCTOPUS

JERUSALEM ARTICHOKE / HAZELNUT

allergens: molluscs, nuts (hazelnut), milk, sulfite

245 NOK

STARTER

## SCALLOPS

CARROT / GINGER

allergens: shellfish, sulfite, milk, gluten/wheat, egg

265 NOK

MAIN COURSE

## PLAICE

PANKO / BEETROOT

allergens: fish, egg, milk, gluten/wheat, sulfite

485 NOK

MAIN COURSE

## LAMB

CREAMY TRUFFLE POLENTA / CABBAGE

allergens: gluten/wheat, milk, sulfite, soy, celery

485 NOK

DESSERT

## POPCORN

CARAMEL / SEA BUCKTHORN

allergens: milk, egg, sulfite, gluten/wheat

195 NOK

MENU PRICE:

1095 NOK

WINE PAIRING:

845 NOK

