



JULE- MENY

18. november - 22. desember

Jul hos Tråkka

Velg fra 1 til 5 retter

FORRETT

HUMMERBISQUE

KAMSKJELL / COGNAC

allergener: skalldyr, melk, sulfitt

265,-

FORRETT

OKSECARPACCIO

STEINSOPP / TYTTEBÆR

allergener: melk, egg

265,-

HOVEDRETT

GÅRDSAND FRA VESTFOLD

RØDKÅL / BALSAMICO DEMI-GLACE

allergener: melk, selleri, sulfitt

485,-

HOVEDRETT

TORSK

ERTER / PANCETTA

allergener: melk, fisk, sulfitt

485,-

DESSERT

NIDELVEN BLÅ

VERDENS BESTE OST 2023

PEPPERKAKE / KIRSEBÆR

allergener: melk, sulfitt, gluten (hvete)

195,-

DESSERT

CREMA CATALANA

APPELSIN / TINDVEDSORBET

allergener: melk, egg, sulfitt, gluten (hvete)

195,-

MENYPRISER

3-RETTERS MENY

ved valg av forrett, hovedrett og dessert

795,-

4-RETTERS MENY

ved valg av forrett, hovedrett og dessert

895,-

5-RETTERS MENY

995,-

3-RETTERS VINPAKKE

515,-

4-RETTERS VINPAKKE

655,-

5-RETTERS VINPAKKE

755,-





Klassisk jul

Velg fra 1 til 3 retter

Hos oss handler julen om de gode, kjente smakene, men alltid med vårt lille ekstra preg. Vi tar utgangspunkt i de tradisjonelle rettene vi alle kjenner og gir dem en ny dimensjon gjennom håndverk, balanse og små overraskelser på tallerkenen.

FORRETT

VARMRØKT LAKS

DIJON / SELLERI-EPLE

allergener: fisk, egg, selleri, melk, gluten (hvete)

195,-

HOVEDRETT

JULETALLERKEN MED RIBBE

MEDISTER / RØDKÅL / SURKÅL

allergener: selleri, sulfitt

425,-

DESSERT

RISKREM

BRINGEBÆR / HVIT SJOKOLADE

allergener: melk, sulfitt

165,-

3-retters menypris:

745,-

3-retters vinpakke:

515,-





CHRISTMAS MENU

November 18 - December 22

Christmas at Tråkka

Choose from 1 to 5 courses

STARTER

LOBSTER BISQUE

SCALLOP / COGNAC

allergens: shellfish, milk, sulphites

265 NOK

STARTER

BEEF CARPACCIO

PORCINI / LINGONBERRY

allergens: milk, egg

265 NOK

MAIN COURSE

FARM DUCK FROM VESTFOLD

RED CABBAGE / BALSAMIC DEMI-GLACE

allergens: milk, celery, sulphites

485 NOK

MAIN COURSE

COD

PEAS / PANCETTA

allergens: milk, fish, sulphites

485 NOK

DESSERT

NIDELVEN BLUE

WORLD CHEESE AWARD WINNER 2023

GINGERBREAD / CHERRY

allergens: milk, sulphites, gluten (wheat)

195 NOK

DESSERT

CREMA CATALANA

ORANGE / SEA BUCKTHORN

allergens: milk, egg, sulphites, gluten (wheat)

195 NOK

MENU PRICES

3-COURSE MENU

when choosing starter, main course & dessert

795 NOK

4-COURSE MENU

when choosing starter, main course & dessert

895 NOK

5-COURSE MENU

995 NOK

3-COURSE WINE PAIRING

515 NOK

4-COURSE WINE PAIRING

655 NOK

5-COURSE WINE PAIRING

755 NOK





Classic Norwegian Christmas

Choose from 1 to 3 courses

At Tråkka, Christmas is all about the beloved, familiar flavours – always with our own little twist. We start from the traditional dishes we all know and give them a new dimension through craftsmanship, balance, and small surprises on the plate.

STARTER

WARM-SMOKED SALMON

DIJON / CELERY-APPLE

allergens: fish, egg, celery, milk, gluten (wheat)

195 NOK

MAIN COURSE

TRADITIONAL CHRISTMAS PLATE

PORK BELLY / MEATBALL & SAUSAGE / RED & SAUERKRAUT

allergens: celery, sulphites

425 NOK

DESSERT

RICE CREAM

RASPBERRY / WHITE CHOCOLATE

allergens: milk, sulphites

165 NOK

3 course menu price:

745 nok

3 course wine pairing:

515 nok

