



Forrett

Kremet Fiskesuppe

serveres med dagens fangst og basilikum

allergener: fisk, melk, selleri

150,-

Serveres også som hovedrett

Vin anbefaling:

Beau-Charmois Chardonnay, Languedoc - Frankrike

165,- per glass / 695,- per flaske

Hovedrett

Braissert Oksekjake

med potetpuré, sesongens grønnsaker og okseglace-saus

allergener: melk, selleri, sulfitt

250,-

Vin anbefaling:

Palacio de Villachica Crianza 2016, Toro - Spania

165,- per glass / 695,- per flaske

Dessert

Vaniljeparfait

serveres med hjemmelaget sjokolade-is og bærkompott

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

150,-

Vin anbefaling:

Angelo Negro Birbèt Brachetto del Roero, Piemonte - Italia

165,- per glass / 695,- per flaske

3-retters menypris: 450,-

Menypris gjelder kun ved bestilling av alle 3 retter samtidig

Kjøkkensjefen
anbefaler:

Fersk vintertrøffel
fra Frankrike med
potetpuré

+35,-





Starter

Creamy Fish Soup

served with the catch of the day and basil

allergens: fish, milk, celery

150,-

Available as a main course

Wine Recommendation:

Beau-Charmois Chardonnay, Languedoc - France

165,- per glass / 695,- per bottle.

Main Course

Braised Beef Cheeks

with potato purée, seasonal vegetables, and a rich beef glace.

allergens: milk, celery, sulphite

250,-

Wine Recommendation:

Palacio de Villachica Crianza 2016, Toro - Spain

165,- per glass / 695,- per bottle.

Dessert

Vanilla Parfait

served with homemade chocolate ice cream and berry compote

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

150,-

Wine Recommendation:

Angelo Negro Birbèt Brachetto Del Roero, Piedmont - Italy

165,- per glass / 695,- per bottle.

3-course menu price: 450,-

Price applies when ordering the full 3-course set menu together

**Chef's
Recommendation:**

Fresh winter truffle
from France with
potato purée

+35,-

