



FEBRUAR- MENY

3. februar - 21. februar

Månedens Meny

FORRETT

Ørrett

Miso / Kimchi

allergener: fisk, soya, sulfitt

FORRETT

Baobun

Svin / Ingefær

allergener: sulfitt, selleri, sennep, sesam, gluten (hvete), melk, soya

HOVEDRETT

Indrefilet av Kalv

Poteterte / Sesongens Grønnsaker / Estragonsaus

allergener: melk, selleri, sulfitt

DESSERT

Valrhona 64% Sjokolademousse

Pistasj / Blodappelsin

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

Menypriser

3-retters meny

795,-

Vinpakke

515,-

4-retters meny

895,-

Vinpakke

655,-





à la carte

Forrett

Kamskjell

Steinsopp / Jordskokk
allergener: bløtdyr, selleri

245,-

Hummersuppe

Kamskjell / Cognac
allergener: skalldyr, bløtdyr, fisk, melk, sulfitt

195,-

Ørrett

Miso / Kimchi
allergener: fisk, soya, sulfitt

195,-

Baobun

Svin / Ingefær
allergener: sulfitt, selleri, sennep, sesam, gluten (hvete), melk, soya

195,-

Hovedrett

Ytrefilet av Dåhjort

Sesongens grønnsaker / Potetterserte / Demi-glace
allergener: melk, selleri, sulfitt, soya

485,-

Kveite

Risotto / Granny Smith / Beurre Blanc
allergener: melk, selleri, sulfitt, fisk

485,-

Indrefilet av Kalv

Sesongens Grønnsaker / Potetterserte / Estragonsaus
allergener: melk, selleri, sulfitt

485,-

Livèche Kyllingbryst

Sesongens grønnsaker / Potetterserte / Timian Demi-glace
allergener: melk, selleri, sulfitt, soya

325,-

Dessert

Crème Brûlée

Mandelkrokan / Vaniljeis
allergener: egg, melk, mandler

165,-

Valrhona 64% Sjokolademousse

Pistasj / Blodappelsin
allergener: melk, egg, gluten (hvete), pistasjnøtt

165,-

Irish Affogato

Irish Whiskey & Cream / Espresso / Vaniljeis
allergener: melk, sulfitt

165,-





Kjøkkensjefens Smaksmeny

6-retters opplevelse

Ørrett

Miso / Kimchi

allergener: fisk, soya, sulfitt

Kamskjell

Steinsopp / Jordskokk

allergener: bløtdyr, selleri

Baobun

Svin / Ingefær

allergener: sulfitt, selleri, sennep, sesam, gluten (hvete), melk, soya

Kveite

Risotto / Granny Smith / Beurre Blanc

allergener: melk, selleri, sulfitt, soya

Indrefilet av Kalv

Sesongens Grønnsaker / Poteterte / Estragonsaus

allergener: melk, selleri, sulfitt

Valrhona 64% Sjokolademousse

Pistasj / Blodappelsin

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

Menypriser

6-retters Smaksmeny

1095,-

Vinpakke Smaksmeny

795,-





FEBRUARY MENU

February 3rd to February 21st

Menu of the Month

STARTER

Trout

Miso / Kimchi

allergens: fish, soy, sulfites

STARTER

Bao Bun

Pork / Ginger

allergens: sulfites, celery, mustard, sesame, gluten (wheat), milk, soy

MAIN COURSE

Veal Tenderloin

Seasonal Vegetables / Potato Tart / Tarragon Sauce

allergens: milk, celery, sulfites

DESSERT

Valrhona 64% Chocolate Mousse

Pistachio / Blood Orange

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

Set Menu Prices

3-Course Menu

795 NOK

Wine pairing

515 NOK

4-Course Menu

895 NOK

Wine pairing

655 NOK





à la carte

Starters

Scallops

Porcini / Jerusalem Artichoke

allergens: molluscs, celery

245 NOK

Lobster Soup

Scallops / Cognac

allergens: shellfish, molluscs, fish, milk, sulfites

195 NOK

Trout

Miso / Kimchi

allergens: fish, soy, sulfites

195 NOK

Bao Bun

Pork / Ginger

allergens: sulfites, celery, mustard, sesame, gluten (wheat), milk, soy

195 NOK

Main Courses

Fallow Deer Sirloin

Seasonal Vegetables / Potato Tart / Demi-glace

allergens: milk, celery, sulfites, soy

485 NOK

Halibut

Risotto / Granny Smith / Beurre Blanc

allergens: milk, celery, sulfites, fish

485 NOK

Veal Tenderloin

Seasonal Vegetables / Potato Tart / Tarragon Sauce

allergens: milk, celery, sulfites

485 NOK

Lovage Chicken Breast

Seasonal Vegetables / Potato Tart / Thyme Demi-glace

allergens: milk, celery, sulfites, soy

325 NOK

Desserts

Crème Brûlée

Almond Brittle / Vanilla Ice Cream

allergens: egg, milk, almonds

165 NOK

Valrhona 64% Chocolate Mousse

Pistachio / Blood Orange

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

165 NOK

Irish Affogato

Irish Whiskey & Cream / Espresso / Vanilla Ice Cream

allergens: milk, sulfites

165 NOK





Chef's Tasting Menu

6-Course Experience

Trout

Miso / Kimchi

allergens: fish, soy, sulfites

Scallops

Porcini / Jerusalem Artichoke

allergens: molluscs, celery

Bao Bun

Pork / Ginger

allergens: sulfites, celery, mustard, sesame, gluten (wheat), milk, soy

Halibut

Risotto / Granny Smith / Beurre Blanc

allergens: milk, celery, sulfites, fish

Veal Tenderloin

Seasonal Vegetables / Potato Tart / Tarragon Sauce

allergener: melk, selleri, sulfitt

Valrhona 64% Chocolate Mousse

Pistachio / Blood Orange

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

Set Menu Price

Tasting Menu Price

1095 NOK

Wine Pairing

795 NOK

