



# à la carte mars

## Forrett

### Kamskjell

Steinsopp / Jordskokk  
allergener: bløtdyr, selleri

245,-

### Hummersuppe

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

195,-

### Jordskokksuppe

Gressløk / Svart trompet  
allergener: melk, selleri

195,-

### And

Rødbete / Svart hvitløk  
allergener: sulfitt, sennep, egg

195,-

## Hovedrett

### Ytrefilet av Dåhjort

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

485,-

### Kveite

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

485,-

### Livèche Kyllingbryst

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

325,-

### Skrei

Blekksprutrisotto / Reddik / Blåskjell beurre blanc  
allergener: fisk, selleri, sulfitt, bløtdyr, melk

485,-

## Dessert

### Crème Brûlée

Mandelkrokan / Vaniljeis  
allergener: egg, melk, mandler

165,-

### Eple

Kanel / Sitron  
allergener: melk, egg, gluten (hvete)

165,-

### Irish Affogato

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

165,-



# Mars- Meny

3. mars - 28. mars

## Månedens Meny

FORRETT

### Jordkokksuppe

Gressløk / Svart trompet

allergener: melk, selleri

FORRETT

### And

Rødbete / Svart hvitløk

allergener: sulfitt, sennep, egg

HOVEDRETT

### Skrei

Blekksprutrisotto / Reddik / Blåskjell beurre blanc

allergener: fisk, selleri, sulfitt, bløtdyr, melk

DESSERT

### Eple

Kanel / Sitron

allergener: melk, egg, gluten (hvete)

## Menypriser

3-retters meny

795,-

Vinpakke

515,-

4-retters meny

895,-

Vinpakke

655,-



## Kjøkkensjefens Smaksmeny

### 6-retters opplevelse

#### Kamskjell

Steinsopp / Jordskokk  
allergener: bløtdyr, selleri

#### Jordkokksuppe

Gressløk / Svart trompet  
allergener: melk, selleri

#### And

Rødbete / Svart hvitløk  
allergener: sulfitt, sennep, egg

#### Skrei

Blekksprutrisotto / Reddik / Blåskjell beurre blanc  
allergener: fisk, selleri, sulfitt, bløtdyr, melk

#### Ytrefilet av Dåhjort

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

#### Eple

Kanel / Sitron  
allergener: melk, egg, gluten (hvete)

### Menypriser

6-retters Smaksmeny

1095,-

Vinpakke Smaksmeny

795,-



# à la carte march

## Starters

### Scallops

Porcini / Jerusalem Artichoke

allergens: molluscs, celery

**245 NOK**

### Lobster Soup

Scallops / Cognac

allergens: shellfish, molluscs, fish, milk, sulfites

**195 NOK**

### Jerusalem Artichoke Soup

Chives / Black Trumpet Mushrooms

allergens: milk, celery

**195 NOK**

### Duck

Beetroot / Black Garlic

allergens: sulphites, mustard, egg

**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**

### Lovage Chicken Breast

Seasonal Vegetables / Potato Tart / Thyme Demi-glace

allergens: milk, celery, sulfites, soy

**325 NOK**

### Skrei (Arctic Cod)

Squid Ink Risotto / Radish / Mussel Beurre Blanc

allergens: fish, celery, sulphites, molluscs, milk

**485 NOK**

## Desserts

### Crème Brûlée

Almond Brittle / Vanilla Ice Cream

allergens: egg, milk, almonds

**165 NOK**

### Apple

Cinnamon / Lemon

allergens: milk, eggs, gluten (wheat)

**165 NOK**

### Irish Affogato

Irish Whiskey & Cream / Espresso / Vanilla Ice Cream

allergens: milk, sulfites

**165 NOK**



# March Menu

March 3rd to March 28th

## Menu of the Month

### STARTER

#### Jerusalem Artichoke Soup

Chives / Black Trumpet Mushrooms

allergens: milk, celery

### STARTER

#### Duck

Beetroot / Black Garlic

allergens: sulphites, mustard, egg

### MAIN COURSE

#### Skrei (Arctic Cod)

Squid Ink Risotto / Radish / Mussel Beurre Blanc

allergens: fish, celery, sulphites, molluscs, milk

### DESSERT

#### Apple

Cinnamon / Lemon

allergens: milk, eggs, gluten (wheat)

## Set Menu Prices

3-Course Menu

795 NOK

Wine pairing

515 NOK

4-Course Menu

895 NOK

Wine pairing

655 NOK



## Chef's Tasting Menu

### 6-Course Experience

#### Scallops

Porcini / Jerusalem Artichoke

allergens: molluscs, celery

#### Jerusalem Artichoke Soup

Chives / Black Trumpet Mushrooms

allergens: milk, celery

#### Duck

Beetroot / Black Garlic

allergens: sulphites, mustard, egg

#### Skrei (Arctic Cod)

Squid Ink Risotto / Radish / Mussel Beurre Blanc

allergens: fish, celery, sulphites, molluscs, milk

#### Fallow Deer Sirloin

Seasonal Vegetables / Potato Tart / Demi-glace

allergens: milk, celery, sulfites, soy

#### Apple

Cinnamon / Lemon

allergens: milk, eggs, gluten (wheat)

### Set Menu Price

Tasting Menu Price

1095 NOK

Wine Pairing

795 NOK