



# à la carte april

## Forrett

### Kamskjell

Agurk / Blomkål

allergener: bløtdyr, melk, soya, sennep, sulfitt

255,-

### Hvit Aspargessuppe

Spekeskinke / Urter

allergener: melk, sulfitt

195,-

### Carpaccio av Skrei

Nori / Beurre Blanc

allergener: melk, fisk, sulfitt

185,-

### Oksepraliné

Ansjos / Tomat

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

185,-

## Hovedrett

### Gårdsand fra Vestfold

Røsti / Sesongens grønnsaker / Balsamico demi-glace

allergener: selleri, sulfitt

485,-

### Braisert Oksekjake

Potetpuré / Sesongens grønnsaker / Okseglace

allergener: melk, selleri, sulfitt, fisk

325,-

### Livèche Kyllingbryst

Potetpuré / Sesongens grønnsaker / Timian Demi-glace

allergener: melk, selleri, sulfitt, soya

325,-

### Lysing

Svart risotto / Spinat / Ramsløk beurre blanc

allergener: fisk, selleri, sulfitt, melk

425,-

## Dessert

### Valrhona "Blondie"

Salt karamell / Bringebær

allergener: melk, egg, gluten (hvete)

155,-

### Sitronterte

Yoghurt / Marengs

allergener: melk, egg, gluten (hvete)

155,-

### Irish Affogato

Irish Whiskey & Cream / Espresso / Vaniljeis

allergener: melk, sulfitt

165,-





# April- Meny

8. april - 2. mai

## Månedens Meny

FORRETT

### Carpaccio av Skrei

Nori / Beurre Blanc

allergener: melk, fisk, sulfitt

FORRETT

### Oksepraliné

Ansjos / Tomat

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

HOVEDRETT

### Gårdsand fra Vestfold

Røsti / Sesongens grønnsaker / Balsamico demi-glace

allergener: selleri, sulfitt

DESSERT

### Valrhona "Blondie"

Salt karamell / Bringebær

allergener: melk, egg, gluten (hvete)

## Menypriser

3-retters meny

795,-

Vinpakke

515,-

Drikkepakke 0%

195,-

4-retters meny

895,-

Vinpakke

655,-

Drikkepakke 0%

245,-



## Kjøkkensjefens Smaksmeny

### 6-retters opplevelse

#### Kamskjell

Agurk / Blomkål

allergener: bløtdyr, melk, soya, sennep, sulfitt

#### Carpaccio av Skrei

Nori / Beurre Blanc

allergener: melk, fisk, sulfitt

#### Lysing

Svart risotto / Spinat / Ramsløk beurre blanc

allergener: fisk, selleri, sulfitt, melk

#### Oksepraliné

Ansjos / Tomat

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

#### Gårdsand fra Vestfold

Røsti / Sesongens grønnsaker / Balsamico demi-glace

allergener: selleri, sulfitt

#### Valrhona "Blondie"

Salt karamell / Bringebær

allergener: melk, egg, gluten (hvete)

### Menypriser

6-retters Smaksmeny

1095,-

Vinpakke Smaksmeny

795,-



# à la carte april

## Starters

### Scallops

Cucumber / Cauliflower

Allergens: molluscs, milk, soy, mustard, sulphites

**255 NOK**

### White Asparagus Soup

Cured ham / Herbs

allergens: milk, sulfites

**195 NOK**

### Skrei (Arctic Cod) Carpaccio

Nori / Beurre Blanc

Allergens: milk, fish, sulphites

**185 NOK**

### Beef Praliné

Anchovy / Tomato

Allergens: sulphites, milk, celery, gluten/wheat, fish

**185 NOK**

## Main Courses

### Farm Duck from Vestfold

Rosti / Seasonal vegetables / Balsamic demi-glace

Allergens: milk, celery, sulphites, soy

**485 NOK**

### Braised Beef Cheeks

Potato purée / Seasonal vegetables / Beef glace

allergens: milk, celery, sulfites

**325 NOK**

### Lovage Chicken Breast

Potato purée / Seasonal Vegetables / Thyme Demi-glace

allergens: milk, celery, sulfites, soy

**325 NOK**

### European Hake (Lysing)

Black risotto / Spinach / Wild garlic beurre blanc

Allergens: fish, celery, sulphites, milk

**425 NOK**

## Desserts

### Valrhona "Blondie"

Salted caramel / Raspberry

Allergens: milk, egg, gluten (wheat)

**155 NOK**

### Lemon Tart

Yogurt / Meringue

Allergens: milk, egg, gluten (wheat)

**155 NOK**

### Irish Affogato

Irish Whiskey & Cream / Espresso / Vanilla Ice Cream

allergens: milk, sulfites

**165 NOK**



# April Menu

April 8th to May 2nd

## Menu of the Month

### STARTER

#### Skrei (Arctic Cod) Carpaccio

Nori / Beurre Blanc

Allergens: milk, fish, sulphites

### STARTER

#### Beef Praliné

Anchovy / Tomato

Allergens: sulphites, milk, celery, gluten/wheat, fish

### MAIN COURSE

#### Farm Duck from Vestfold

Rosti / Seasonal vegetables / Balsamic demi-glace

Allergens: milk, celery, sulphites, soy

### DESSERT

#### Valrhona "Blondie"

Salted caramel / Raspberry

Allergens: milk, egg, gluten (wheat)

### Set Menu Prices

3-Course Menu

795 NOK

Wine pairing

515 NOK

Non-Alcoholic Pairing

195 NOK

4-Course Menu

895 NOK

Wine pairing

655 NOK

Non-Alcoholic Pairing

245 NOK





## Chef's Tasting Menu

### 6-Course Experience

#### Scallops

Cucumber / Cauliflower

Allergens: molluscs, milk, soy, mustard, sulphites

#### Skrei (Arctic Cod) Carpaccio

Nori / Beurre Blanc

Allergens: milk, fish, sulphites

#### European Hake (Lysing)

Black risotto / Spinach / Wild garlic beurre blanc

Allergens: fish, celery, sulphites, milk

#### Beef Praliné

Anchovy / Tomato

Allergens: sulphites, milk, celery, gluten/wheat, fish

#### Farm Duck from Vestfold

Rosti / Seasonal vegetables / Balsamic demi-glace

Allergens: milk, celery, sulphites, soy

#### Valrhona "Blondie"

Salted caramel / Raspberry

Allergens: milk, egg, gluten (wheat)

### Set Menu Price

Tasting Menu Price

1095 NOK

Wine Pairing

795 NOK