TRÅKKA
MAT & VINHUS

à la carte mai

Forrett

Kamskjell
Agurk / Blomkål
allergener: bløtdyr, melk, soya, sennep, sulfitt
255,-

Hvit Aspargessuppe
Spekeskinke / Urter
allergener: melk, sulfitt
195,-

Ørret
Nori / Gressløk
allergener: melk, fisk, sulfitt, soya
195,-

Ramsløksuppe
Sølvløk / Brødchips
allergener: sulfitt, melk
195,-

Hovedrett

Entrecôte av Gullkalv
Potetterte / Sesongens grønnsaker / Estragon-smørsaus
allergener: soya, sulfitt
485,-

Braisert Oksekjake
Potetpuré / Sesongens grønnsaker / Okseglace
allergener: melk, selleri, sulfitt
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
445,-

Dessert

Duo av Valrhona-sjokolademousse
Karamell / 70%
allergener: nøtter (mandler), melk
155,-

Sitronterte
Yoghurt-is / Marengs
allergener: melk, egg, gluten (hvete)
155,-

Irish Affogato
Irish Whiskey & Cream / Espresso / Vaniljeis
allergener: melk, sulfitt
165,-

TRÅKKA
MAT & VINHUS

Mai-Meny

5. mai - 5. juni

Månedens Meny

FORRETT

Ørrett

Nori / Gressløk

allergener: melk, fisk, sulfitt, soya

FORRETT

Ramsløksuppe

Sølvløk / Brødchips

allergener: sulfitt, melk

HOVEDRETT

Entrecôte av Gullkalv

Potetterte / Sesongens grønnsaker / Estragon-smørsaus

allergener: soya, sulfitt

DESSERT

Duo av Valrhona-sjokolademousse

Karamell / 70%

allergener: nøtter (mandler), melk

Menypriser

3-retters meny	4-retters meny
795,-	895,-
Vinpakke	Vinpakke
515,-	655,-
Drikkepakke 0%	Drikkepakke 0%
195,-	245,-

TRÅKKA
MAT & VINHUS

Kjøkkensjefens Smaksmeny

6-retters opplevelse

Ørret

Nori / Gressløk

allergener: melk, fisk, sulfitt, soya

Kamskjell

Agurk / Blomkål

allergener: bløtdyr, melk, soya, sennep, sulfitt

Ramsløksuppe

Sølvløk / Brødchips

allergener: sulfitt, melk

Lysing

Svart risotto / Spinat / Ramsløk beurre blanc

allergener: fisk, selleri, sulfitt, melk

Entrecôte av Gullkalv

Potetterte / Sesongens grønnsaker / Estragon-smørsaus

allergener: soya, sulfitt

Duo av Valrhona-sjokolademousse

Karamell / 70%

allergener: nøtter (mandler), melk

Menypriser

6-retters Smaksmeny

1095,-

Vinpakke Smaksmeny

795,-

TRÅKKA
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à la carte
may

Starters

Scallops
Cucumber / Cauliflower

Allergens: molluscs, milk, soy, mustard, sulphites

255 NOK

White Asparagus Soup
Cured ham / Herbs

allergens: milk, sulfites

195 NOK

Trout
Nori / Chives

Allergens: milk, fish, sulfite, soy

195 NOK

Wild Garlic Soup
Silver onions / Bread chips

Allergens: sulfite, milk

185 NOK

Main Courses

Entrecôte of Veal
Potato tart / Seasonal vegetables / Tarragon sauce

Allergens: soy, sulfite

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
Black risotto / Spinach / Wild garlic beurre blanc

Allergens: fish, celery, sulphites, milk

445 NOK

Desserts

Duo of Valrhona Chocolate Mousse
Caramel / 70% dark chocolate

Allergens: nuts (almonds), milk

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

TRÅKKA
MAT & VINHUS

May Menu

May 5th to June 5th

Menu of the Month

STARTER

Trout

Nori / Chives

Allergens: milk, fish, sulfite, soy

STARTER

Wild Garlic Soup

Silver onions / Bread chips

Allergens: sulfite, milk

MAIN COURSE

Entrecôte of Veal

Potato tart / Seasonal vegetables / Tarragon sauce

Allergens: soy, sulfite

DESSERT

Duo of Valrhona Chocolate Mousse

Caramel / 70% dark chocolate

Allergens: nuts (almonds), milk

Set Menu Prices

3-Course Menu	4-Course Menu
795 NOK	895 NOK
Wine pairing	Wine pairing
515 NOK	655 NOK
Non-Alcoholic Pairing	Non-Alcoholic Pairing
195 NOK	245 NOK

TRÅKKA
MAT & VINHUS

Chef's Tasting Menu

6-Course Experience

Trout

Nori / Chives

Allergens: milk, fish, sulfite, soy

Scallops

Cucumber / Cauliflower

Allergens: molluscs, milk, soy, mustard, sulphites

Wild Garlic Soup

Silver onions / Bread chips

Allergens: sulfite, milk

European Hake (Lysing)

Black risotto / Spinach / Wild garlic beurre blanc

Allergens: fish, celery, sulphites, milk

Entrecôte of Veal

Potato tart / Seasonal vegetables / Tarragon sauce

Allergens: soy, sulfite

Duo of Valrhona Chocolate Mousse

Caramel / 70% dark chocolate

Allergens: nuts (almonds), milk

Set Menu Price

Tasting Menu Price

1095 NOK

Wine Pairing

795 NOK