



Sommermeny

23. juni - 11. juli

Forrett

Kamskjell

Gulrot / Ingefær / Chorizo
allergener: bløtdyr, melk, sulfitt

255,-

Mozzarella

Tomat / Balsamico
allergener: melk, sulfitt, sennep

195,-

Fiskesuppe

Basilikum / Dagens fangst
allergener: fisk, melk, selleri

195,-

Hovedrett

Entrecôte av Storfe

Béarnaise / Aspargesbønner i pancetta / Poteterterte
allergener: egg, melk, sulfitt

485,-

Lysing

Hvitvinssaus / Søtpotet / Risotto
allergener: fisk, selleri, sulfitt, melk

485,-

Livèche Kyllingbryst

Demi-glace / Aspargesbønner i pancetta / Poteterterte
allergener: melk, selleri, sulfitt

325,-

Dessert

Salt Karamell Crema

Popcorn / Karamellsaus
allergener: melk, egg

130,-

Sitronterte

Parfait / Marengs
allergener: melk, egg, gluten (hvete)

155,-

Irish Affogato

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

165,-

Is & Sorbet

Dagens tre utvalgte kuler med hjemmelaget is og sorbet
allergener: melk, egg, gluten (hvete)

95,-



Summer Menu

June 23rd - July 11th

Starters

Scallops

Carrot / Ginger / Chorizo
Allergens: molluscs, milk, sulphites

255,-

Mozzarella

Tomato / Balsamic
Allergens: milk, sulphites, mustard

195,-

Fish Soup

Basil / Catch of the day
Allergens: fish, milk, celery

195,-

Main Courses

Ribeye Steak

Béarnaise / Green beans in pancetta / Potato tart
Allergens: egg, milk, sulphites

485,-

Sea Hake

White wine sauce / Sweet potato / Risotto
Allergens: fish, celery, sulphites, milk

485,-

Livèche Chicken Breast

Demi-glace / Green beans in pancetta / Potato tart
Allergens: milk, celery, sulphites

325,-

Desserts

Salty Caramel Crema

Popcorn / Caramel sauce
allergener: melk, egg

130,-

Lemon Tart

Parfait / Meringue
Allergens: milk, egg, gluten (wheat)

155,-

Irish Affogato

Irish Whiskey & Cream / Espresso / Vanilla ice cream Today's three selected homemade ice cream and sorbet
allergener: melk, sulfitt

165,-

Ice Cream & Sorbet

Allergens: milk, egg, gluten (wheat)

95,-