



à la carte

Forrett

Kamskjell

Jordskokk | Steinsopp
allergener: bløtdyr, melk

275,-

Villsoppsuppe

Dagens ferske sopp fra skogen
allergener: melk, sulfitt, selleri

235,-

Feta

Honning | Pancetta
allergener: melk, gluten (hvete), egg, sennep, sulfitt, valnøtt

235,-

Grillet Makrell

Rødløk | Sitrus
allergener: fisk, sulfitt

235,-

Hovedrett

Gårdsand fra Vestfold

Kirsebær demi-glace | Røsti
allergener: selleri, sulfitt

485,-

Lysing

Fennikel | Gressløkrisotto
allergener: fisk, selleri, sulfitt, melk

485,-

Braisert kyllinglår fra Vestfold

Nockerl | Grønn salat
allergener: melk, sulfitt, egg

345,-

Dessert

Mille-feuille

Valrhonaskokolade | Jordbær
allergener: melk, egg, gluten (hvete)

165,-

Blåbær

Jordskokk | Brunet smør
allergener: melk, egg, gluten (hvete)

165,-

Irish Affogato

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

165,-





Sensommer- meny

11. august - 26. september

Månedens Meny

FORRETT

Feta

Honning | Pancetta

allergener: melk, gluten (hvete), egg, sennep, sulfitt, valnøtt

FORRETT

Grillet Makrell

Rødløk | Sitrus

allergener: fisk, sulfitt

HOVEDRETT

Gårdsand fra Vestfold

Kirsebær demi-glace | Røsti

allergener: selleri, sulfitt

DESSERT

Blåbær

Jordskokk | Brunet smør

allergener: melk, egg, gluten (hvete)

Menypriser

3-retters meny

845,-

Ved valg av forrett, hovedrett og dessert

Vinpakke

525,-

Drikkepakke 0%

195,-

4-retters meny

945,-

Vinpakke

665,-

Drikkepakke 0%

245,-





Kjøkkensjefens Smaksmeny

6-retters opplevelse

Feta

Honning | Pancetta

allergener: melk, gluten (hvete), egg, sennep, sulfitt, valnøtt

Grillet Makrell

Rødløk | Sitrus

allergener: fisk, sulfitt

Kamskjell

Jordskokk | Steinsopp

allergener: bløtdyr, melk

Lysing

Fennikel | Gressløkrisotto

allergener: fisk, selleri, sulfitt, melk

Gårdsand fra Vestfold

Kirsebær demi-glace | Røsti

allergener: selleri, sulfitt

Blåbær

Jordskokk | Brunet smør

allergener: melk, egg, gluten (hvete)

Menypriser

6-retters Smaksmeny

1095,-

Vinpakke Smaksmeny

795,-





à la carte

Starters

Scallops

Jerusalem artichoke | Porcini mushroom

allergens: molluscs, milk

275,-

Wild Mushroom Soup

Today's fresh mushrooms from the forest

allergens: milk, sulphites, celery

235,-

Feta

Honey | Pancetta

allergens: milk, gluten (wheat), egg, mustard, sulphites, walnut

235,-

Grilled Mackerel

Red onion | Citrus

allergens: fish, sulphites

235,-

Mains

Farm Duck from Vestfold

Cherry demi-glace | Rösti potato

allergens: celery, sulphites

485,-

Hake

Fennel | Chive risotto

allergener: fisk, selleri, sulfitt, melk

485,-

Braised Chicken Thigh from Vestfold

Nockerl | Green salad

allergens: milk, sulphites, egg

345,-

Desserts

Mille-feuille

Valrhona chocolate | Strawberry

allergens: milk, egg, gluten (wheat)

165,-

Blueberry

Jerusalem artichoke | Browned butter

allergens: milk, egg, gluten (wheat)

165,-

Irish Affogato

Irish Whiskey & Cream | Espresso | Vanilla ice cream

allergens: milk, sulphites

165,-





Late Summer Menu

August 11th - September 26th

Seasonal Menu

STARTER

Feta

Honey | Pancetta

allergens: milk, gluten (wheat), egg, mustard, sulphites, walnut

STARTER

Grilled Mackerel

Red onion | Citrus

allergens: fish, sulphites

MAIN COURSE

Farm Duck from Vestfold

Cherry demi-glacé | Rösti potato

allergens: celery, sulphites

DESSERT

Blueberry

Jerusalem artichoke | Browned butter

allergens: milk, egg, gluten (wheat)

Menu Prices

3-course menu

845,-

When choosing starter, main & dessert

Wine pairing

525,-

Alcohol free pairing

195,-

4-course menu

945,-

Wine pairing

665,-

Alcohol free pairing

245,-





Chef's Tasting Menu

6-course experience

Feta

Honey | Pancetta

allergens: milk, gluten (wheat), egg, mustard, sulphites, walnut

Grilled Mackerel

Red onion | Citrus

allergens: fish, sulphites

Scallops

Jerusalem artichoke | Porcini mushroom

allergens: molluscs, milk

Hake

Fennel | Chive risotto

allergener: fisk, selleri, sulfitt, melk

Farm Duck from Vestfold

Cherry demi-glacé | Rösti potato

allergens: celery, sulphites

Blueberry

Jerusalem artichoke | Browned butter

allergens: milk, egg, gluten (wheat)

Menu Prices

6-course tasting menu

1095,-

Wine pairing tasting menu

795,-