



à la carte

Forrett

Kamskjell

Jordskokk | Steinsopp
allergener: bløtdyr, melk

275,-

Villsoppsuppe

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

235,-

Carpaccio av Lysing

Ingefær | Sitrontimian
allergener: fisk, soya, sesam, sulfitt

235,-

Gresskar

Gresskar | Gresskar
allergener: melk, sennep, sulfitt

235,-

Hovedrett

Ytrefilet av Hjort

Tyttebær | Einebær | Potettede
allergener: melk, selleri, sulfitt

495,-

Lysing

Reddik | Rødbetrisotto
allergener: fisk, selleri, sulfitt, melk

485,-

Elggryte

Polenta | Sesongens grønnsaker
allergener: melk, sulfitt, selleri

395,-

+25,- for rørte tyttebær

Dessert

Mille-feuille

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

165,-

Tarte Tatin

Tonka | Karamell
allergener: melk, egg, gluten (hvete)

165,-

Irish Affogato

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

165,-





Høstmeny

6. oktober - 7. november

Månedens Meny

FORRETT

Carpaccio av Lysing

Ingefær | Sitrontimian

allergener: fisk, soya, sesam, sulfitt

FORRETT

Gresskar

Gresskar | Gresskar

allergener: melk, sennep, sulfitt

HOVEDRETT

Ytrefilet av Hjort

Tyttebær | Einebær | Potettede

allergener: melk, selleri, sulfitt

DESSERT

Tarte Tatin

Tonka | Karamell

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

Carpaccio av Lysing

Ingefær | Sitrontimian

allergener: fisk, soya, sesam, sulfitt

Gresskar

Gresskar | Gresskar

allergener: melk, sennep, sulfitt

Kamskjell

Jordskokk | Steinsopp

allergener: bløtdyr, melk

Lysing

Reddik | Rødbetrisotto

allergener: fisk, selleri, sulfitt, melk

Ytrefilet av Hjort

Tyttebær | Einebær | Potettertete

allergener: melk, selleri, sulfitt

Tarte Tatin

Tonka | Karamell

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,-

Carpaccio of Sea Hake

Ginger | Lemon thyme

Allergens: fish, soy, sesame, sulphites

235,-

Pumpkin

Pumpkin | Pumpkin

Allergens: milk, mustard, sulphites

235,-

Main Courses

Loin of Venison

Lingonberries | Juniper | Potato tart

Allergens: milk, celery, sulphites

495,-

Sea Hake

Radish | Beetroot risotto

Allergens: fish, celery, sulphites, milk

485,-

Slow-Braised Moose

Polenta | Seasonal vegetables

Allergens: milk, sulphites, celery

395,-

Add stirred lingonberries for 25,-

Desserts

Mille-feuille

Valrhona chocolate | Strawberry

Allergens: milk, eggs, gluten (wheat)

165,-

Tarte Tatin

Tonka bean | Caramel

Allergens: milk, eggs, gluten (wheat)

165,-

Irish Affogato

Irish Whiskey & Cream | Espresso | Vanilla ice cream

allergens: milk, sulphites

165,-





Autumn Menu

6 October to 7 November

Seasonal Menu

STARTER

Carpaccio of Sea Hake

Ginger | Lemon thyme

Allergens: fish, soy, sesame, sulphites

STARTER

Pumpkin

Pumpkin | Pumpkin

Allergens: milk, mustard, sulphites

MAIN COURSE

Loin of Venison

Lingonberries | Juniper | Potato tart

Allergens: milk, celery, sulphites

DESSERT

Tarte Tatin

Tonka bean | Caramel

Allergens: milk, eggs, 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

Carpaccio of Sea Hake

Ginger | Lemon thyme

Allergens: fish, soy, sesame, sulphites

Pumpkin

Pumpkin | Pumpkin

Allergens: milk, mustard, sulphites

Scallops

Jerusalem artichoke | Porcini mushroom

allergens: molluscs, milk

Sea Hake

Radish | Beetroot risotto

Allergens: fish, celery, sulphites, milk

Loin of Venison

Lingonberries | Juniper | Potato tart

Allergens: milk, celery, sulphites

Tarte Tatin

Tonka bean | Caramel

Allergens: milk, eggs, gluten (wheat)

Menu Prices

6-course tasting menu

1095,-

Wine pairing tasting menu

795,-

