TRÅKKA
MAT & VINHUS

à la carte

Forrett

Hummersuppe
Kamskjell | Cognac
allergener: skalldyr, bløtdyr, melk, sulfitt
245,-

Okseterrine
Tyttebær | Eple
allergener: egg, sennep, sulfitt
245,-

Sopptartar
Rødbete | Svart hvitløk
allergener: soya, sulfitt, egg, sennep
195,-

Varmrøkt Ørret
Svele | Eple & Selleri
allergener: fisk, egg, selleri, melk, gluten (hvete)
235,-

Hovedrett

Gårdsand fra Vestfold
Rødkål | Røstipotet | Demi-glace
allergener: selleri, sulfitt
495,-

Torsk
Erterisotto | Pancetta
allergener: fisk, sulfitt, melk
495,-

Ribbetallerken
Ribbe | Medister | Surkål | Rødkål
allergener: sulfitt, selleri
465,-

Dessert

Riskrem
Bringebær | Hvit sjokolade
allergener: melk, sulfitt
165,-

Crema Catalana
Appelsin | Tindvedsorbet
allergener: melk, egg, gluten (hvete), sulfitt
175,-

Irish Affogato
Irish Whiskey & Cream | Espresso | Vaniljeis
allergener: melk, sulfitt
170,-

TRÅKKA
MAT & VINHUS

Sesongens julemeny

FORRETT

Hummersuppe

Kamskjell | Cognac

allergener: skalldyr, bløtdyr, melk, sulfitt

Vinpakke: Franckenstein Berghauptner Schützenberg Chardonnay 2024

Baden, Tyskland

FORRETT

Okseterrine

Tyttebær | Eple

allergener: egg, sennep, sulfitt

Vinpakke: Gebrüder Mathis Kalkbödele Spätburgunder 2024

Baden, Tyskland

HOVEDRETT

Torsk

Erterisotto | Pancetta

allergener: fisk, sulfitt, melk

Vinpakke: Lehnert-Veit Goldtröpfchen Feinherb Alte Reben 2023

Mosel, Tyskland

HOVEDRETT

Gårdsand fra Vestfold

Rødkål | Røstipotet | Demi-glace

allergener: selleri, sulfitt

Vinpakke: Aimé Arnoux Côtes du Rhône Rouge 2024

Rhône, Frankrike

DESSERT

Crema Catalana

Appelsin | Tindvedsorbet

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

Vinpakke: Angelo Negro Moscato d'Asti 2024

Piemonte, Italia

Menypriser

3-retters meny	Vinpakke	5-retters meny	Vinpakke
845,-	525,-	1095,-	795,-

Ved valg av forrett, hovedrett og dessert

TRÅKKA
MAT & VINHUS

Klassisk Julemeny

Forrett

Varmrøkt Ørret

Svele | Eple & Selleri

allergener: fisk, egg, selleri, melk, gluten (hvete)

235,-

Vinpakke: Lehnert-Veit Goldtröpfchen Feinherb Alte Reben 2023

Mosel, Tyskland

Hovedrett

Ribbetallerken

Ribbe | Medister | Surkål | Rødkål

allergener: sulfitt, selleri

465,-

Vinpakke: Scarpa Briccamora Barbera d'Asti 2022

Piemonte, Italia

Dessert

Riskrem

Bringebær | Hvit sjokolade

allergener: melk, sulfitt

165,-

Vinpakke: Angelo Negro Birbèt Brachetto 2025

Piemonte, Italia

Menypriser

3-retters meny

795,-

Vinpakke

525,-

TRÅKKA
MAT & VINHUS

à la carte

Starters

Lobster Soup
Scallops | Cognac
Allergens: crustaceans, molluscs, milk, sulphites
245,-

Beef Terrine
Lingonberries | Apple
Allergens: eggs, mustard, sulphites
245,-

Mushroom Tartare
Beetroot | Black garlic
allergener: soya, sulfitt, egg, sennep
195,-

Smoked Trout
Traditional Norwegian pancake | Apple & celery
Allergens: fish, eggs, celery, milk, gluten (wheat)
235,-

Main Courses

Farm Duck from Vestfold
Red cabbage | Potato rösti | Demi-glace
Allergens: celery, sulphites
495,-

Cod
Pea risotto | Pancetta
Allergens: fish, sulphites, milk
495,-

Traditional Christmas Pork Platter
Roast pork belly | Norwegian pork patties | Sauerkraut | Red cabbage
Allergens: sulphites, celery
465,-

Desserts

Rice Cream
Norwegian rice pudding with whipped cream
Raspberries | White chocolate
Allergens: milk, sulphites
165,-

Crema Catalana
Orange | Sea buckthorn sorbet
Allergens: milk, eggs, gluten (wheat), sulphites
175,-

Irish Affogato
Irish whiskey & cream | Espresso | Vanilla ice cream
Allergens: milk, sulphites
170,-

TRÅKKA
MAT & VINHUS

Seasonal Christmas Menu

Starter

Lobster Soup

Scallops | Cognac

Allergens: crustaceans, molluscs, milk, sulphites

Wine pairing: Franckenstein Berghauptner Schützenberg Chardonnay 2024

Baden, Germany

Starter

Beef Terrine

Lingonberries | Apple

Allergens: eggs, mustard, sulphites

Wine pairing: Gebrüder Mathis Kalkbödele Spätburgunder 2024

Baden, Germany

Main Course

Cod

Pea risotto | Pancetta

Allergens: fish, sulphites, milk

Wine pairing: Lehnert-Veit Goldtröpfchen Feinherb Alte Reben 2023

Mosel, Germany

Main Course

Farm Duck from Vestfold

Red cabbage | Potato rösti | Demi-glace

Allergens: celery, sulphites

Wine pairing: Aimé Arnoux Côtes du Rhône Rouge 2024

Rhône, France

Dessert

Crema Catalana

Orange | Sea buckthorn sorbet

Allergens: milk, eggs, gluten (wheat), sulphites

Wine pairing: Angelo Negro Moscato d'Asti 2024

Piedmont, Italy

Menu Prices

3-course menu	Wine pairing	5-course menu	Wine pairing
845,-	525,-	1095,-	795,-

When choosing starter, main course & dessert

TRÅKKA
MAT & VINHUS

Classic Christmas Menu

Starter

Smoked Trout

Traditional Norwegian pancake | Apple & celery

Allergens: fish, eggs, celery, milk, gluten (wheat)

235,-

Wine pairing: Lehnert-Veit Goldtröpfchen Feinherb Alte Reben 2023

Mosel, Germany

Hovedrett

Traditional Christmas Pork Platter

Roast pork belly | Norwegian pork patties | Sauerkraut | Red cabbage

Allergens: sulphites, celery

465,-

Wine pairing: Scarpa Briccamora Barbera d'Asti 2022

Piedmont, Italy

Dessert

Rice Cream

Norwegian rice pudding with whipped cream

Raspberries | White chocolate

Allergens: milk, sulphites

165,-

Wine pairing: Angelo Negro Birbèt Brachetto 2025

Piedmont, Italy

Menu Prices

3-course menu

795,-

Wine pairing

525,-