TRÅKKA
MAT & VINHUS

à la carte

Forrett

Carpaccio av Lysing

Ingefær | Sitrontimian

allergener: fisk, soya, sesam, sulfitt

235,-

Gresskar

Gresskar | Gresskar

allergener: melk, sennep, sulfitt

235,-

Varmrøkt Ørret

Svele | Eple & Selleri

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

235,-

Hovedrett

Ytrefilet av Hjort

Tyttebær | Einebær | Potetterte

allergener: melk, selleri, sulfitt

495,-

Ukens fisk

Reddik| Rødbetrisotto

allergener: fisk, selleri, sulfitt, melk

485,-

Ribbetallerken

Ribbe | Medister | Surkål | Rødkål

allergener: sulfitt, selleri

465,-

Dessert

Riskrem

Bringebær | Hvit sjokolade

allergener: melk, sulfitt

165,-

Tarte Tatin

Tonka | Karamell

allergener: melk, egg, gluten (hvete)

165,-

Irish Affogato

Irish Whiskey & Cream | Espresso |

Vaniljeis

allergener: melk, sulfitt

165,-

TRÅKKA
MAT & VINHUS

Sesongens 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 | Potetterte

allergener: melk, selleri, sulfitt

DESSERT

Tarte Tatin

Tonka | Karamell

allergener: melk, egg, gluten (hvete)

Menypriser

3-retters meny	Vinpakke	4-retters meny	Vinpakke
845,-	525,-	945,-	665,-

TRÅKKA
MAT & VINHUS

Klassisk Julemeny

Forrett

Varmrøkt Ørret

Svele | Eple & Selleri

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

235,-

Hovedrett

Ribbetallerken

Ribbe | Medister | Surkål | Rødkål

allergener: sulfitt, selleri

465,-

Dessert

Riskrem

Bringebær | Hvit sjokolade

allergener: melk, sulfitt

165,-

Menypriser

3-retters meny

795,-

Vinpakke

525,-

TRÅKKA
MAT & VINHUS

à la carte

Starters

Hake Carpaccio

Ginger | Lemon thyme

Allergens: fish, soya, sesame, sulphites

235,-

Pumpkin

Pumpkin | Pumpkin

Allergens: milk, mustard, sulphites

235,-

Smoked Trout

Traditional Norwegian pancake | Apple & celery

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

235,-

Main Courses

Venison Loin

Lingonberries | Juniper berries | Potato tart

Allergens: milk, celery, sulphites

495,-

Fish of the Week

Radish | Beetroot risotto

Allergens: fish, celery, sulphites, milk

485,-

Traditional Christmas Pork Platter

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

Allergens: sulphites, celery

465,-

Desserts

Rice Cream

Norwegian rice pudding with whipped cream

Raspberries | White chocolate

Allergens: milk, sulphites

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,-

TRÅKKA
MAT & VINHUS

Seasonal Menu

Starter

Hake Carpaccio

Ginger | Lemon thyme

Allergens: fish, soya, sesame, sulphites

Starter

Pumpkin

Pumpkin | Pumpkin

Allergens: milk, mustard, sulphites

HOVEDRETT

Venison Loin

Lingonberries | Juniper berries | Potato tart

Allergens: milk, celery, sulphites

Dessert

Tarte Tatin

Tonka bean | Caramel

Allergens: milk, eggs, gluten (wheat)

Menu Prices

3-course menu	Wine pairing	4-course menu	Wine pairing
845,-	525,-	945,-	665,-

TRÅKKA
MAT & VINHUS

Classic Christmas Menu

Starter

Smoked Trout

Traditional Norwegian pancake | Apple & celery

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

235,-

Hovedrett

Traditional Christmas Pork Platter

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

Allergens: sulphites, celery

465,-

Dessert

Rice Cream

Norwegian rice pudding with whipped cream

Raspberries | White chocolate

Allergens: milk, sulphites

165,-

Menu Prices

3-course menu

795,-

Wine pairing

525,-