A la Carte Meny

Forrett/Starters

Ramsløk chevre
med beter, mikroblader, linfrøchips og urteolje
(Melk, gluten)

175,-

Ramson chevre
with beets, microleaves, linseed chips and herbal oil
(Milk, gluten)

Pannestekt kamskjell
med ertesuppe, fennikel chips, chorizo olje og ertekarse
(Skalldyr, melk)

225,-

Pan fried scallops
with green pea soup, fennel chips, chorizo oil and pea cress
(Shellfish, milk)

Carpaccio av storfe
med parmesanchips, olivenolje, røkt salt og mikrourter
(Melk)

220,-

Beef carpaccio
with parmesan chips, olive oil, smoked salt and micro herbs
(Milk)

Hovedrett/Main course

Sopp risotto
med soppsymfoni, trøffel, parmesanskum, urteolje og karse
(Melk)

295,-

Mushroom risotto
with mushroom symphony, truffle, parmesan foam, herbal oil and cress
(Milk)

Lettrøkt ishavsrøye
med eplesalsa, ristede hasselnøtter, minigulrøtter, mandelpotetpure
og beurre blanc saus
(Fisk, nøtter, melk)

399,-

Lightly smoked arctic char
with apple salsa, roasted hazelnuts, mini carrots,
mandel potato puree and beurre blanc saus
(Fish, nuts, milk)

Pannestekt hjort ytrefilet
med potet bonbon, sesongens grønnsaker og solbær rødvinssaus
(Gluten, melk, egg)

435,-

Pan fried deer sirloin
with potato bonbon, seasonal vegetables and black currant red wine sauce
(Gluten, milk, eggs)

Grillet "Iberico" svin
med persillerotpuré, sesongens grønnsaker og sherry sjysaus
(Melk)

395,-

Grilled "Iberico" pork
with parsley root pure, seasonal vegetables and sherry glace
(Milk)

Dessert/Desserts

Sjokolade quenelle
med bringebærgele, ristet hvit sjokolade og ferske bær
(Melk)

155,-

Chocolate quenelle
with raspberry gel, roasted white chocolate and fresh berries
(Milk)

Vanilje panna cotta
med bærsaus, mørk sjokolade crumble og bringebærsorbet
(Melk)

145,-

Vanilla panna cotta
with berry salsa, dark chocolate crumble and raspberry sorbet
(Milk)

Variasjon av sorbet
med kikerter meringue og ferske bær

145,-

Selection of sorbets
with chickpea meringue and fresh berries

Barnemeny/Kids menu

Hovedrett/Main course

Pannestekt ishavsrøye
med potetpuré, fløtesaus, tomat og agurksalat
(Fisk, melk)

189,-

Pan fried arctic char
with potato puré, tomato and cucumber salad and creamy sauce
(Fish, milk)

Panert kyllingfilet
med potetpurre, tomat og agurksalat
(Melk) **175,-**

Breaded chicken filet
with potato puree and tomato and cucumber salad
(Milk)

Dessert/Desserts

Pannekaker med is og bær
(Gluten, egg, melk)

115,-

Pancakes with ice-cream and berries
(Gluten, egg, milk)

Sorbet med ferske bær

105,-

Sorbets with fresh berries