

# PALEO ARCTIC CLASSIC

## FORRETT

### STEKT TORSKETUNGE

*serveres på rugbrød med kaviar av torskerogn,  
rå eggeplomme og rødløk*

*Allergener: fisk, egg, melk, hvetegluten*

159,-

## STARTER

### FRIED COD TONGUE

*served on rye bread with caviar from cod,  
raw egg yolk and red onion*

*Allergens: fish, egg, milk, wheat, gluten*

159,-

## HOVEDRETT

### GRILLET TØRRFISK FRA HENNINGSVÆR

*serveres med grillet rotgrønnsaker, løk-cassoulet,  
rødvinsglace og bacon fra Erdahl*

*Allergener: fisk, melk, sulfitter*

315,-

## MAIN COURSE

### GRILLED STOCKFISH FROM HENNINGSVÆR

*served with grilled root vegetables, onion cassoulet,  
redwine glace and bacon from Erdahl*

*Allergens: fish, milk, sulfite*

315,-

### CÔTE DE BOEUF

*serveres med grillet grønnsaker, kapershollandaise,  
fritert kapers, soppemulsjon og confitert sopp*

*Allergener: egg, melk, sulfitter*

335,-

### CÔTE DE BOEUF

*served with grilled vegetables,  
caper hollandaise sauce, fried capers,  
mushroom emulsion and mushroom confit*

*Allergens: egg, milk, sulfite*

335,-

## DESSERT

### SJOKOLADE COUPOLE

*serveres med marinerte bringebær  
og blåbærsorbet*

*Allergener: egg, melk, hvetegluten*

149,-

## DESSERT

### CHOCOLATE COUPOLE

*served with marinated raspberries  
and blueberry sorbet*

*Allergens: egg, milk, wheat, gluten*

149,-