

A LA CARTE .

STARTER

Chanterelle terrine <i>with reindeer heart</i>	165,-
«Farmers garden» <i>potato emulsion with vegetables from Myklevik in Stamsund</i>	165,-

MAIN COURSE

Catch of the day <i>with celery confit, fermented pumpkin, chicken velouté</i>	325,-
Bacalao with stockfish and «klippfisk»	285,-
Duck breast <i>with oat risotto and caramelized onions</i>	325,-
Deer filet <i>with hazelnuts, celery root puree, pickled chanterelles, red wine sauce</i>	325,-

DESSERT

Cheese platter <i>a selection of local cheeses, served with homemade jam</i>	139,-
«Caramel pudding» <i>almond biscuit and kefir- and strawberry espuma</i>	155,-

ALLERGENS .

STARTER

Chantarelle terrine

Contains: milk, onion, garlic

«Farmers garden»

Contains: milk, gluten, soya

MAIN COURSE

Catch of the day

Contains: fish, sulfites, garlic, onion

Bacalao with stockfish and «klippfisk»

Contains: fish, wheat gluten, onion, garlic

Duck breast

Contains: soya, milk, onion, sulfites, oat gluten

Deer filet

Contains: hazelnuts, onion, garlic, sulfites,

DESSERT

Cheese platter

Contains: milk, gluten

«Caramel pudding»

Contains: milk, egg, almonds, citrus