

A LA CARTE .

STARTERS

POACHED COD

with anchovy emulsion, burnt apple purée, celery root crisp and apple- & celery broth

Contains: milk, fish, egg, celery, mustard, soy, citrus

175,-

MUSSELS IN SAFRON VELOUTÉ

with poached kale, loyrom, lovage oil, garden greens

Contains: milk, onion, celery, fish, sulfite, shellfish

179,-



MAIN COURSE

TODAYS' CATCH

served with seasonal fresh vegetables, roasted new potatoes, butter sauce, herb oil

Contains: fish, milk, sulfite, onion, citrus

280,-

GRILLED STOCKFISH

*with smoked tomatoes, caramelized onion puree,
potato espuma, red wine sauce and bacon*

Contains: fish, onion, sulfite, milk, celery, citrus, garlic

375,-

HALIBUT

*with whale chips, herb- & hazelnut «barley risotto»,
pickled onions and herbs from our own greenhouse*

Contains: fish, nuts, gluten, milk, mustard, onion, citrus, sulfite

365,-

NORDIC MUTTON FILET

served with creamed cabbage, pickled vegetables, herb potatoes and lamb sauce

Contains: milk, mustard, celery, onion, garlic

360,-



DESSERT

DECONSTRUCTED NORWEGIAN SUCCESS TART

with limegel and sorbet

Contains: milk, egg, gluten, almonds, citrus

170,-

CREAMY RHUBARB & PINE SPRUTS TART

served with sourcream icecream

Contains: milk, gluten, egg

165,-