

## **Chef's Menu**

**Tostada med Eldhusrøkt Laks, Jalapeno, Hylleblomst 195,-**  
Tostada with "Eldhus" Smoked Salmon, Jalapeno, Elderflower

Inneholder: Fisk, melk, selleri, sulfitt  
Contains: Fish, milk, celery, sulphite

**Grillet Breiflabb, Syltet Agurk, Reddik, Selleri- og Chorizosmørsaus 335,-**  
Grilled Monkfish, Pickled Cucumber, Radish, Celery and Chorizo Butter Sauce

Inneholder: Fisk, melk, selleri, svin  
Contains: Fish, milk, celery, pork

**Jordbær med Sabayonne, Markjordbærsorbet, Pikekyss 135,-**  
Strawberry with Sabayon, Wild Strawberry Sorbet, Meringue

Inneholder: Melk, egg, gelatin, sulfitt  
Contains: Milk, eggs, gelatine, sulphite

**3 RETTERS MENY – 3 COURSE MENU 645,-**

### **VINANBEFALINGER WINE RECOMMEDATION**

#### **Forrett – Starter**

Riesling Kabinett 2014/15, Schloss Lieser

#### **Hovedrett – Main Course**

Chablis 1. Cru «Fourchaume» 2016,  
Nathalie & Gilles Fevre

#### **Dessert**

Moscato d'Asti 2015,  
Saracco

**3 GLASS VIN – 3 GLASSES OF WINE 385,-**