

Chef's Menu

Grillet Blekksprut, Chorizosabayonne, Persille 195,-

Grilled Octopus, Chorizo Sabayon, Parsley

Inneholder: Bløtdyr, melk, svin - Contains: Molluscs, milk, pork

Braisert Kalv, Vårgulerøtter, Syltet Løk, Ramsløk 335,-

Braised Veal, Spring Carrots, Pickled Onion, Wild Garlic

Inneholder: Melk, hvete, sulfitt - Contains: Milk, wheat, sulphite

Lavendel- & Akevittsorbet, Panna Cotta, Bjørnebær 135,-

Lavender & Aquavit Sorbet, Panna Cotta, Blackberries

Inneholder: Melk, egg, pistasjnøtter, gelatin

Contains: Milk, eggs, pistachios, gelatin

3 RETTERS MENY – 3 COURSE MENU 645,-

VINANBEFALINGER WINE RECOMMEDATION

Forrett - Starter

Sancerre Classique "Les Panseillots" 2016, Caves Prieure -
Loire

Hovedrett - Main Course

Riesling Kabinett 2014/15, Schloss Lieser - Mosel

Dessert

Riesling Beerenauslese 2013, Weinrieder- Østerrike

3 GLASS VIN – 3 GLASSES OF WINE 355,-