

Chef's Menu

Røkt Fiskesuppe, Eggekrem, Fersksyltet Agurk, Sjøtang 195,-
Smoked Fish Soup, Egg Custard, Fresh Pickled Cucumber, Seaweed

Inneholder: Fisk, melk, sulfitt

Contains: Fish, milk, sulphite

Andebryst, Ristet Sopp, Maispuré, Sichuan Peppersaus 355,-
Duck Breast, Sautéed Mushroom, Corn Puree, Sichuan Pepper Sauce

Inneholder: Melk, sulfitt, selleri

Contains: Milk, sulphite, celery

70 % Mørk Sjokolademousse, Tindved, Safran, Kløversyre 135,-
70 % Dark Chocolate Mousse, Sea Buckthorn, Saffron, Wood Sorrel

Inneholder: Melk, hvete, egg, mandler, gelatin

Contains: Milk, wheat, eggs, almonds, gelatine

3 RETTERS MENY – 3 COURSE MENU 655,-

VINANBEFALINGER WINE RECOMMENDATION

Forrett - Starter

Grüner Veltliner Freiheit 2016,
Weingut Proidl - Kremstal

Hovedrett - Main Course

Santenay Vieilles Vignes 2016,
Rene Lequin-Colin - Bourgogne

Dessert

Riesling Beerenauslese 2013,
Weinrieder - Weinviertel

3 GLASS VIN – 3 GLASSES OF WINE 398,-