

KJØKKENSJEFENS 3 RETTERS MENY / THE HEAD CHEF'S 3 COURSE MENU

Kjøkkensjefens 3 retter basert på sesongens ingredienser
Three dishes created by the head chef based on seasonal produce and ingredients.

565,-

FORRETTER / STARTERS

Østers - Naturell eller med gremolatasmør

Oysters - Natural or with gremolata

Bløtdyr, Melk / Mollusc, Milk

49,- per stk

Kamskjell, fennikel, panko og sort hvitløksmajones
Scallops, fennel, panko and black garlic mayonnaise

Bløtdyr, hvetemel, egg, sennep / Molluscs, wheat, egg, mustard

149,-

Biff tartar, syltede kantareller, surdeigsbrød og steinsopp aioli
Biff tartar, pickled chanterelles, sourdough bread and porcini aioli

Hvetemel, egg, smør, sennep / Wheat, egg, butter, mustard

169,-

Norske beter, oliven crumble, mikrogrønt og chevrekrem (V)
Beets, black olive crumble, microgreens and chevre cheese cream

Melk, rugmel / Milk, rye

139,-

HOVEDRETTER / MAIN COURSES

Blåskjell, cider, pommes frites, steinsopp aioli

Mussels, cider, french fries, porcini aioli

Bløtdyr, sulfitter, egg, sennep / Molluscs, sulphites, egg, mustard

249,-

Gnocchi Parisienne, skogssopp, rosettkål, marcona mandler og pesto (V)
Gnocchi Parisienne, mushrooms, flower sprouts, marcona almonds and pesto

Hvetemel, melk, pinjekjerner, mandler, egg / Wheat, milk, pine nuts, almonds, egg

229,-

(V) = Vegetar



Dagens fisk, chorizo cassoulet, bønnepuré og Dashi bisque
Catch of the day, chorizo cassoulet, black bean puree and Dashi bisque

Fisk, melk, hvetemel, sulfitter / Fish, milk, wheat, sulphites

269,-

Andelår confit, haricot vert, sellerirotpuré, bringebærgelé og rødvinssjy
Duck Confit, haricot vert, celery root puree, raspberry gel and red wine sauce

Hvetemel, sulfitter, melk, selleri / Wheat, sulphites, milk, celery

299,-

Grillet Indrefilet, beinmarg crumble, syltet løk og rødvinssaus
Grilled Tenderloin, marrow crumble, pickled onions and red wine sauce

Hvetemel, sulfitter, melk, selleri / Wheat, sulphites, milk, celery

345,-

Norda Burger, cheddarost, jalapeño kompott og steinsopp aioli
Norda Burger, cheddar cheese, jalapeño jam and porcini aioli

Hvetemel, melk, egg, sennep / Wheat, milk, egg, mustard

259,-

Vegetar 'Moving Mountains' Burger, cheddarost, jalapeño kompott og steinsopp aioli (V)
Vegetarian 'Moving Mountains' Burger, cheddar cheese, jalapeño jam and porcini aioli

Hvetemel, melk, egg, sennep / Wheat, milk, egg, mustard

259,-

DESSERT / DESSERTS

"PB & J" Omelette Norvégienne (V)
"Peanut Butter & Jelly" Omelette Norvegienne

Melk, egg, peanøtt / Milk, egg, peanut

169,-

Sjokolade-kaffe sorbet, tonka krem, hasselnøtt-kaffe crumble og kirsebær (V)
Chocolate-coffee sorbet, tonka cream, hazelnut-coffee crumble, cherries

Melk, egg, hasselnøtt / Milk, egg, hazelnut

149,-

Marinert tindved, multer, popcorn, marshmallow og multe-timian sorbet
Marinated sea buckthorn, cloudberrries, popcorn, marshmallow and cloudberry and thyme sorbet

Egg / Egg

139,-

(V) = Vegetar

