

JULEMENY 2020

3 retter/3 course

Kamskjell, fennikel, panko og sort hvitløksmajones
Scallops, fennel, panko and black garlic mayonnaise
Bløtdyr, hvetemel, egg, sennep / Molluscs, wheat, egg, mustard

Grillet dåhjort, haricot vert, sellerirotpuré, rødkål og rødvinssjy
Grilled venison, haricot vert, celery root puree, red cabbage and red wine sauce
Melk, sulfitter, selleri, hvetemel / Milk, sulphites, celery, wheat

Sjokolade- & kaffesorbet, tonkakrem, hasselnøttcrumble og kirsebær (V)
Chocolate- & coffee sorbet, tonka cream, hazelnut crumble, cherries
Melk, egg, hasselnøtt / Milk, egg, hazelnut

565,-

À la carte

Forrett

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, sennep / Wheat, egg, mustard

169,-

Norske beter, oliven crumble, mikrogrønt og chevrekrem (V)
Beets, black olive crumble, microgreens and chevre cheese cream
Melk, rugmel, valnøtter / Milk, rye, walnuts

139,-

(V) = Vegetar



Hovedrett

Grillet dåhjort, haricot vert, sellerirotpuré, rødkål og rødvinssjy
Grilled venison, haricot vert, celery root puree, red cabbage and red wine sauce
Melk, sulfitter, selleri, hvetemel / Milk, sulphites, celery, wheat

329,-

Gnocchi Parisienne, skogssopp, marcona mandler og pesto (V)
Gnocchi Parisienne, mushrooms, marcona almonds and pesto
Hvetemel, melk, pinjekjerner, mandler, egg / Wheat, milk, pine nuts, almonds, egg

229,-

Dagens fisk, chorizo cassoulet, bønnepuré og Dashi bisque
Todays fish, chorizo cassoulet, black bean puree and Dashi bisque
Fisk, melk, sulfitter / Fish, milk, sulphites

269,-

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

349,-

Norda Burger, cheddarost, jalapeñokompott og steinsopp aioli
Norda Burger, cheddar cheese, jalapeño jam and porcini aioli
Hvetemel, melk, egg, sennep / Wheat, milk, egg, mustard

259,-

Moving Mountains Burger, cheddarost, jalapeñokompott og steinsopp aioli (V)
Moving Mountains Burger, cheddar cheese, jalapeño jam and porcini aioli
Hvetemel, melk, egg, sennep / Wheat, milk, egg, mustard

259,-

Dessert

"PB & J" Omelette Norvégienne (V)
"Peanut Butter & Jelly" Omelette Norvegienne
Melk, egg, peanøtt / Milk, egg, peanut

169,-

Sjokolade- & kaffesorbet, tonkakrem, hasselnøtcrumble og kirsebær (V)
Chocolate- & coffee sorbet, tonka cream, hazelnut crumble, cherries
Melk, egg, hasselnøtt / Milk, egg, hazelnut

149,-

Pekan Financier, solbær, kardemommekrem og gløgg sorbet
Pecan Financier, black currant, cardamom sour cream and gløgg sorbet
Melk, hvetemel, egg, pekannøtter, sulfitter / Milk, wheat, egg, pecans, sulphites

139,-

(V) = Vegetar

