

*Liv*

# *Something to Tease Your Palate*

## ***Østers***

Sitron, vinaigrette på sjalottløk

*(Bløtdyr, sulfitt)*

Styck

64

Halvt dusin

324

Dusin

594

*Rickard Juhlin Mousserande Alkoholritt, Sweden, 74  
Brut Imperial, Moët & Chandon, France 188*

## ***Rossini Caviar (30g)***

Rømme, brødchips, gressløk

*(Fisk, hvete, melk)*

"Gold"

1 094

Caviar Duo "Gold & Trout"

1 294

*Rickard Juhlin Mousserande Alkoholritt, Sweden, 74 / 374  
Brut Imperial, Moët & Chandon, France 188 / 994*

## ***Antipasti***

Spekemat, oster, oliven, hjemmelaget syltetøy

*(melk, sulfitt)*

198

*Rickard Juhlin Mousserande Alkoholritt, Sweden, 74 / 374  
Brut Imperial, Moët & Chandon, France 188 / 994*

# *Starters*

## ***Mozzarella (v)***

Variasjon på tomat, basilikum, balsamico, mandel  
(Melk, mandel, sulfitt)

198

*Chardonnay, Vintense, Alkoholfritt Hvitvin, Belgium 74*  
*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Tartar på Rødbet (Vegansk)***

Kapersemulsjon, sprø løk, sennepsfrø, grønnkål, krutonger  
(Sennep, sulfitt, hvete)

158

*Organic Red No.1, Oddbird, Alkoholfritt Rødvinn, Sweden 98*  
*Etna Rosso, Fedegraziani, Sicily, Italy 138*

## ***Salat på Aubergine & Fetaost***

Butterdeig, karamellisert løk, ristede pinjekjerner, sprø serranoskinke  
(Melk, hvete, egg, pinjenøtter, sulfitt)

168

*Chardonnay, Vintense, Alkoholfritt Hvitvin, Belgium 74*  
*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Sotet Makrell***

Tomater, sesongens bønner, oliven, sort hvitløk  
(Fisk, sulfitt)

198

*Organic White No.1, Oddbird, Alkoholfritt Hvitvin, Sweden 98*  
*Chablis 1er Cru Vosgros, Domaine Gueguen, Burgundy, France 208*

## ***Tartar på Okse***

Kapers & parmesanemulsjon, sennepsfrø, sprø løk, grønnkål, krutonger  
(Melk, egg, sennep, sulfitt, hvete)

198

*Organic Red No.1, Oddbird, Alkoholfritt Rødvinn, Sweden 98*  
*Malbec, Terrazas de Los Andes, Mendoza, Argentina 158*

# ***Mains***

Alle våre hovedretter serveres med Dagens Poteter

## ***Squash Blomst (Vegansk)***

Kremet linser, bakt løk, ruccola, ristede hasselnøtter, salsa verde

*(Soya, selleri, hasselnøtter)*

238

*Chardonnay, Vintense, Alkoholritt Hvitvin, Belgium 74  
Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Torskloin***

Variasjon på blomkål, brunet smør, sjalottløk, ansjos, kapers

*(Fisk, melk, sulfitt)*

288

*Chardonnay, Vintense, Alkoholritt Hvitvin, Belgium 74  
Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Grillet Kyllingbryst***

Harissa, asparges, spisskål, mais

*(Melk, sulfitt)*

278

*Chardonnay, Vintense, Alkoholritt Hvitvin, Belgium 74  
Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Bakt Røye***

Kremet hvitvinssaus, syltet jalapeño & pimentó, grillet brokkolini,  
parmesan, syltet søvløk

*(Fisk, melk, selleri, sulfitt)*

328

*Organic White No.1, Oddbird, Alkoholritt Hvitvin, Sweden 98  
Chablis 1er Cru Vosgros, Domaine Gueguen, Burgundy, France 208*

## ***Flankestek***

Salsa verde, escalivada, crudités, rosettkål

*(Selleri, sulfitt)*

348

Oppgradere til Indrefilet

+ 98

*Organic Red No.1, Oddbird, Alkoholritt Rødvvin, Sweden 98  
Malbec, Terrazas de Los Andes, Mendoza, Argentina 158*

# *Pasta*

Alle våre pastaretter kan serveres glutenfri

## ***Linguine (V)***

Smør & parmesansaus, trøffel, sopp  
(Hvete, egg, melk, sulfitt)

258

Legg til Fersk Trøffel

+ 98

*Organic White No.1, Oddbird, Alkoholfritt Hvitvin, Sweden 98*  
*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Rigatoni (Vegansk)***

Tomatsaus puttanesca, aubergine, oliven, prosociano  
(Hvete, sulfitt)

218

*Organic Red No.1, Oddbird, Alkoholfritt Rødvinn, Sweden 98*  
*Etna Rosso, Federaziani, Sicily, Italy 138*

## ***Pappardelle***

Kremet parmesansaus, salsiccia, chili, cherytomater  
(Melk, egg, hvete, selleri, sulfitt)

258

*Organic White No.1, Oddbird, Alkoholfritt Hvitvin, Sweden 98*  
*Chardonnay Submarine Canyon, Joyce, California, US 178*

# *Something Sweet*

*(Included in three course menu)*

## *Hylleblomstsorbet*

Pochert marengs, hylleblomstkrem, hvit sjokolade  
*(Melk, egg)*

128

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*  
*Moscato d'Asti, G.D. Vajra, Piedmont, Italy 118*

## *Tartelett*

Jordbærkompott, mascarponemousse, vaniljeis, kandiserte valnøtter  
*(Hvete, melk, egg, soya, valnøtter)*

128

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*  
*Pundericher Riesling Auslese, Weingut Walter, Mosel, Germany 118*

## *Sitronsorbet*

Lemoncurd, honeycomb

98

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*  
*Moscato d'Asti, G.D. Vajra, Piedmont, Italy 118*

## *Brownie*

Hvit sjokolademousse, saltet karamellsaus, ristet hvit sjokolade, friske bær  
*(Hvete, melk, egg)*

128

*Organic Red No.1, Oddbird, Non-Alcoholic Red Wine, Sweden 98*  
*Brachetto, Malvirà Birbét 2020, Piedmont, Italy 118*

# *Something Cheesy*

## *Eiker Gårdsysteri Holtefjell*

*Trøffelhonning, urter*  
*(Melk)*

198

*Rickard Juhlin Sparkling Non-Alcoholic, Sweden, 74*  
*Brut Imperial, Moët & Chandon, France 188*

# *Something to Tease Your Palate*

## ***Oysters***

Lemon, shallot vinaigrette

*(Mollusc, sulfite)*

Each

64

Half Dozen

324

Dozen

594

*Rickard Juhlin Sparkling Non-Alcoholic, Sweden, 74  
Brut Imperial, Moët & Chandon, France 188*

## ***Rossini Caviar (30g)***

Sour cream, bread chips, chives

*(Fish, wheat, milk)*

"Gold"

1 094

Caviar Duo "Gold & Trout"

1 294

*Rickard Juhlin Sparkling Non-Alcoholic Wine, Sweden, 74 / 374  
Brut Imperial, Moët & Chandon, France 188 / 994*

## ***Antipasti***

Cured meat, cheese, olives, homemade jam

*(milk, sulfite)*

198

*Rickard Juhlin Mousserande Alkoholfritt, Sweden, 74 / 374  
Brut Imperial, Moët & Chandon, France 188 / 994*

# *Starters*

## ***Mozzarella (v)***

Variation of tomatoes, basil, balsamico, almonds  
(Milk, almonds, sulfite)

198

*Chardonnay, Vintense, Non-Alcoholic White Wine, Belgium 74*  
*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Beet Tartar (Vegan)***

Caper emulsion, roasted onion, mustard seeds, kale, croutons  
(Mustard, sulfite, wheat)

158

*Organic Red No.1, Oddbird, Non-Alcoholic Red Wine, Sweden 98*  
*Etna Rosso, Fedegraziani, Sicily, Italy 138*

## ***Aubergine & Feta Cheese Salad***

Puff pastry, caramelized onion, roasted pine nuts, crispy serrano ham  
(Milk, wheat, egg, pinenuts, sulfite)

168

*Chardonnay, Vintense, Non-Alcoholic White Wine, Belgium 74*  
*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Charred Mackerel***

Tomatoes, seasonal beans, olives, black garlic  
(Fish, sulfite)

198

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*  
*Chablis 1er Cru Vosgros, Domaine Gueguen, Burgundy, France 208*

## ***Beef Tartar***

Caper & parmesan emulsion, mustard seeds, roasted onion, kale, croutons  
(Milk, egg, mustard, sulfite, wheat)

198

*Organic Red No.1, Oddbird, Non-Alcoholic Red Wine, Sweden 98*  
*Malbec, Terrazas de Los Andes, Mendoza, Argentina 158*



# ***Mains***

All main courses will be served with Potato of the day

## ***Zucchini Flower (Vegan)***

Creamy lentils, baked onion, rucicola, roasted hazelnuts, salsa verde

*(Soy, celery, hazelnuts)*

238

*Chardonnay, Vintense, Non-Alcoholic White Wine, Belgium 74*

*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Back of Cod***

Variation of cauliflower, brown butter, shallots, anchovy, capers

*(Fish, milk, sulfite)*

288

*Chardonnay, Vintense, Non-Alcoholic White Wine, Belgium 74*

*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Grilled Chicken Breast***

Harissa, asparagus, pointed cabbage, corn

*(Milk, sulfite)*

278

*Chardonnay, Vintense, Non-Alcoholic White Wine, Belgium 74*

*Chardonnay Submarine Canyon, Joyce, California, US 178*

## ***Baked Char***

Creamy white wine sauce, pickled jalapeño & pimentó, grilled  
broccolini, parmesan, pickled silver onion

*(Fish, milk, celery, sulfite)*

328

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*

*Chablis 1er Cru Vosgros, Domaine Gueguen, Burgundy, France 208*

## ***Flank Steak***

Salsa verde, escalivada, crudités, flower sprouts

*(Celery, sulfite)*

348

Upgrade to Tenderloin

+ 98

*Organic Red No.1, Oddbird, Non-Alcoholic Red Wine, Sweden 98*

*Malbec, Terrazas de Los Andes, Mendoza, Argentina 158*

# *Pasta*

All pastas may be served gluten free

## *Linguine (V)*

Butter & parmesan sauce, truffle, mushrooms

*(Wheat, egg, milk, sulfite)*

258

Add Fresh Truffle

+ 98

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*

*Chardonnay Submarine Canyon, Joyce, California, US 178*

## *Rigatoni (Vegan)*

Tomato sauce puttanesca, aubergine, olives, prosociano

*(Wheat, sulfite)*

218

*Organic Red No.1, Oddbird, Non-Alcoholic Red Wine, Sweden 98*

*Etna Rosso, Fedegraziani, Sicily, Italy 138*

## *Pappardelle*

Creamy parmesan sauce, salsiccia, chili, cherry tomatoes

*(Milk, egg, wheat, sulfite)*

258

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*

*Chardonnay Submarine Canyon, Joyce, California, US 178*

# ***Something Sweet***

*(Included in three course menu)*

## ***Elderflower Sorbet***

Poached meringue, elderflower cream, white chocolate  
*(Milk, egg)*

128

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*  
*Moscato d'Asti, G.D. Vajra, Piedmont, Italy 118*

## ***Tartlet***

Strawberry compote, mascarpone mousse, vanilla ice cream, candied walnuts  
*(Wheat, milk, egg, soy, walnuts)*

128

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*  
*Pundericher Riesling Auslese, Weingut Walter, Mosel, Germany 118*

## ***Lemon Sorbet***

Lemon curd, honeycomb

98

*Organic White No.1, Oddbird, Non-Alcoholic White Wine, Sweden 98*  
*Moscato d'Asti, G.D. Vajra, Piedmont, Italy 118*

## ***Brownie***

White chocolate mousse, salted caramell sauce,  
roasted white chocolate, fresh berries  
*(Wheat, milk, egg)*

128

*Organic Red No.1, Oddbird, Non-Alcoholic Red Wine, Sweden 98*  
*Brachetto, Malvirà Birbét 2020, Piedmont, Italy 118*

# ***Something Cheesy***

## ***Eiker Gårdsystemeri Holtefjell***

Truffle honey, herbs  
*(Milk)*

198

*Rickard Juhlin Sparkling Non-Alcoholic, Sweden, 74*  
*Brut Imperial, Moët & Chandon, France 188*