

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)

2 personer

198

4 personer

378

*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, sennep, 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 Rødvvin, 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 Rødvvin, Sweden 98
Malbec, Terrazas de Los Andes, Mendoza, Argentina 158

Mains

Alle våre hovedretter serveres med Dagens Poteter

Squash Blomst (Vegansk)

Selleri, bønner, salsa verde, løk, søt potet

(Hvete, soya, selleri)

248

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

Torskløin

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

(Fisk, melk, sulfitt, soya)

298

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

Grillet Kyllingbryst

Harissa, asparges, spisskål, mais

(Melk, sulfitt)

338

*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, Alkoholritt 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, Alkoholritt 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, Alkoholritt Hvitvin, Sweden 98
Chardonnay Submarine Canyon, Joyce, California, US 178

Something Sweet

(Included in three course menu)

Hylleblomstsorbet

Pochert marengs, proseccoskum, hvit sjokolade
(Melk, egg, hvete)

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)

2 persons

198

4 persons

378

*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, mustard, 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)

Celery, beans, salsa verde, onion, sweet potato

(Wheat, soy, celery)

248

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, soy)

298

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)

338

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, prosecco foam, white chocolate
(Milk, egg, wheat)

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 Gårdsysteri Holtefjell

Truffle honey, herbs
(Milk)

198

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