



STARTERS

- VEGAN BEETROOT TARTAR (MU, SU, WA) 195**
Variation of beets, Dijon mayonnaise, seaweed caviar and walnut crumble
Loimer Kamptal Grüner Veltliner, Weingut Loimer, Kamptal, Austria (E, SU) 190
- BURRATA & PERSIMMON (M, SU, W) 245**
Burrata, tomato confit, pickled onion, croutons, basil, mint and persimon
Nessa rose, Nessa, IGP Méditerranée, France (E, SU) 185
- LOBSTER BISQUE (E, M, SH, SU, W) 235**
Croquette, pickled cucumber and fennel
Brut, Lacroix Dunesse, Champagne, France (E, SU) 230
- SCALLOPS (E, M, ML, SU) 275**
Salicornia, citrus hollandaise, carrot & orange mousseline and root vegetable chips
Mandarossa Fiano 2023, Cant. Settesoli, Sicily, Italy (E, SU) 180
- LIV'S TARTAR (E, F, MU, SU) 265**
Vendace roe from Kalix, Dijon mayonnaise, capers, cured egg yolk, cucumber and shallots
Hillside Pinot Noir, Second Story Wine Company, California, USA (E, SU) 185
- HOUSE SMOKED DUCK BREAST (M, SU) 255**
Saffron espuma, chestnuts, pak choy and orange carpel
Contrefort Du Delta Côte Du Rhône, Jacques Frelin Vignobles, Rhône, France (E, SU) 169

SNACKS

- BREADBASKET (W) 55**
With pomodoro Secchi tapenade
- MARINATED OLIVES. 95**
- VENDACE ROE FROM KALIX (F, M) 225**
Potato chips, chives, crème fraîche, red onion and dill
- OYSTERS (M, ML, SU)**
Natural or New Orleans style
1 pc 68
6 pcs 380
12 pcs 750
- LOCAL CHARCUTERIES FROM HEMSEDAL . 295 (SU, W)**
Coppa, salami, Chorizo, pickled vegetables, tapenade and grissini
- VEGAN MEDITERRANEAN PLATE 295 (SE, SU, W)**
Hummus, baba ghanoush, ajvar, pickled red cabbage, olives and grissini

MAINS

- CELERIAC STEAK (B, C, M) 335**
Garlic & orange beurre noisette, parmesan, roasted pine nuts, crispy kale and beluga lentils
Riesling Trocken, Weingut Grohl, Rheinhessen, Germany (SU) 165
- SALAT NIÇOISE (B, E, F, S, SE) 365**
Seared Yellowfin tuna (Saku), soya pickled egg, pomegranate, edamame beans, pak choy, mizuna and sesame dressing
Riesling Trocken, Weingut Grohl, Rheinhessen, Germany (SU) 165
- TURBOT MEUNIÈRE (F, M, W) 485**
Beurre noisette, capers, parsley, dill, lemon, horseradish, baby carrot and gourmet potatoes
Chardonnay, Maison Roche de Bellene, Bourgogne, France (E, SU) 215
- CHICKEN PARMA & POTATO STOMP (M) 395**
Marinara sauce, parmesan, mozzarella, roasted garlic potato stomp and grilled lettuce
Loimer Kamptal Grüner Veltliner, Weingut Loimer, Kamptal, Austria (E, SU) 190
- BEEF TENDERLOIN (C, M, SU) 495**
Gratin dauphinoise, celeriac pureé, sautéed garlic broccolini and port wine sauce
Barbera d'Alba, Cadia, Piemonte, Italy (E, SU) 198

DESSERTS

- SORBET OR ICE CREAM (M) 95**
2 scoops of sorbet or ice cream with berries
- VEGAN CRÈME BRÛLÉE (O) 175**
With persimmon compote
Château Gravas Sauterènes, Bordeaux, France (E, SU) 125
- CRÈME BRÛLÉE (E, M) 175**
With persimmon compote
Château Gravas Sauterènes, Bordeaux, France (E, SU) 125
- SAFFRON POACHED PEAR (E, M, W) 175**
Citrus mascarpone, biscotti and saffron syrup
Moscato d'Asti, Scarpa, Piemonte, Italy (E, SU) 125
- CINNAMON BAVAROIS (M, W) 175**
Croissant ice cream, croissant crumble and lingonberries
Moscato d'Asti, Scarpa, Piemonte, Italy (E, SU) 125
- ÉCLAIR (HZ, M, WA) 175**
Ferrero mousse, feuilletine flakes, hazelnut and walnut crumble and passionfruit sorbet
Château Gravas Sauterènes, Bordeaux, France (E, SU) 125
- CHOCOLATE MOUSSE CAKE (E, M, W) 175**
Chocolate ganache and cherry sorbet
Recioto della Valpolicella Classico, Allegrini 2016, Veneto, Italy (E, SU) 168
- LOCAL CHEESES FROM HIMMELSPANNET & HOLTEFJELL (M) . . . 225**
Homemade crispy bread & marmalade
Recioto della Valpolicella Classico, Allegrini 2016, Veneto, Italy (E, SU) 168

PASTA

- PASTA FREGOLA (E, M, W) 335**
Zucchini, corn, mint, basil, pecorino, garlic, butter and lemon
Mandarossa Fiano 2023, Cant. Settesoli, Sicily, Italy (E, SU) 180
- LINGUINE & VONGOLE (E, M, ML, SU, W) 295**
Garlic, parsley, chili, white wine, lemon and butter
Riesling Schiefer Steillage Feinherb, Mosel, Germany (E, SU) 159
- RIGATONI & TENDERLOIN (E, M, MU, W) 345**
Wild mushrooms, garlic, cream, Dijon mustard, parmesan and herbs
Corte Giara Valpolicella, Allegrini, Veneto, Italy (E, SU) 175

SIGNATURE

- PORTERHOUSE STEAK Omaha, Nebraska (C, M, SU) 1450**
Tomato confit salad, pommes frites, garlic broccolini, port wine sauce & bearnaise butter
Mediterra, Poggio Al Tesoro, Tuscany, Italy (E, SU) 215
- * Serves 2 people, minimum 30 minutes to prepare to perfection. During this time, we recommend you to have something nice in your glass.*