

À LA CARTE

HØSTMENY 2025

FORRETTER

Oksehaleterrin

Serveres med syltet rødløk, oksehaleglace og potet
(Allergener: sulfitt, selleri, egg)

195,-

Fiskesuppe

Serveres med focaccia
(Allergener: melk laktose, sulfitt, fisk, skalldyr, selleri)

185,-

Rødbete-byggotto

Serveres med syltet rødbete, chèvre og gresskarkjerner
(Allergener: sulfitt, melk, smør, selleri)

175,-

HOVEDRETTER

Braisert lammeskank

Serveres med gresskarpuré, sopp, syltet gresskar og lammesjy
(Allergener: laktose, selleri, sulfitt, kremfløte, smør)

445,-

Torsk

Serveres med jordskokkpuré, jordskokksaus, stekt kål
og syltet eple

(Allergener: fisk, sulfitt, melk, selleri)

425,-

Ørret

Serveres med savoykål, salte mandler, smørsaus og agurk
(Allergener: fisk, mandler, selleri, sulfitt, melk)

395,-

Salat med konfitert andelår

Serveres med plommekompott, valnøtter, syltede
grønnsaker og appelsinvinaigrette

(Allergener: selleri, valnøtter, sulfitt)

395,-

Vegetar | Konfitert gulrot

Serveres med blomkålpuré, kål og vårløkemulsjon
(Allergener: melk, egg, sulfitt)

310,-

DESSERTER

Sjokolade-crèmeux

Serveres med solbær og krystallisert sjokolade
(Glutenfri | Allergener: melk, egg)

165,-

Vanilje-espuma

Serveres med marinerte bjørnebær, bjørnebærsorbet
og mandelkrokan

(Glutenfri | Allergener: egg, melk, mandler)

165,-

Bakte plommer

Serveres med sitronkrem, marengs og pistasj-crumble
(Allergener: sulfitt, pistasj, hvete (gluten), egg, melk)

145,-

BARNEMENY

Fiskeburger

Serveres med pommes frites
(Allergener: fisk, egg, gluten, melk)

150,-

Pasta Bolognese

(Allergener: gluten, melk, selleri, sulfitt)

150,-



À LA CARTE

AUTUMN MENU 2025

STARTERS

Oxtail Terrine

Served with pickled red onion, oxtail glace, and potato
(Allergens: sulphites, celery, egg)

195,-

Fish Soup

Served with focaccia
(Allergens: milk, sulphites, fish, shellfish, celery)

185,-

Beetroot Byggotto

Served with pickled beetroot, goat's cheese,
and pumpkin seeds
(Allergens: sulphites, milk, butter, celery)

175,-

MAINS

Braised Lamb Shank

Served with pumpkin purée, mushrooms, pickled pumpkin,
and lamb jus
(Allergens: celery, sulphites, milk)

445,-

Cod

Served with Jerusalem artichoke purée, Jerusalem
artichoke sauce, fried cabbage, and pickled apple
(Allergens: fish, sulphites, milk, celery)

425,-

Trout

Served with Savoy cabbage, salted almonds, butter sauce,
and cucumber
(Allergens: fish, almonds, celery, sulphites, milk)

395,-

Salad with Confit Duck Leg

Served with plum compote, walnuts, pickled vegetables,
and orange vinaigrette
(Allergens: celery, walnuts, sulphites)

395,-

Vegetarian | Confit Carrot

Served with cauliflower purée, cabbage, and spring onion
emulsion
(Allergens: milk, egg, sulphites)

310,-

DESSERTS

Chocolate Crèmeux

Served with blackcurrants and crystallised chocolate
(Gluten-free | Allergens: milk, egg)

165,-

Vanilla Espuma

Served with marinated blackberries, blackberry sorbet,
and almond brittle
(Gluten-free | Allergens: egg, milk, almonds)

165,-

Baked plums

Served with lemon cream, meringue and pistachio crumble
(Allergens: sulphites, pistachio, wheat (gluten), egg, milk)

145,-

KIDS' MENU

Fish Burger

Served with chips
(Allergens: fish, egg, gluten, milk)

150,-

Pasta Bolognese

(Allergens: gluten (wheat), milk, celery, sulphites)

150,-

