

3 COURSE MENU

Served to the whole table

Smoked duck breast

orange - radicchio – beetroot – hazelnuts
(Ha)

Fresh wild halibut

parsnip purée – beluga lentils – vegetables
beurre blanc sauce
(M, F, Sul)

Black Forest cake

cherry sorbet – chocolate – cream
(M)

695,-

Wine paring 475,-

ALLERGENER

N1 - Peanøtter, N2 - Valnøtter, N3 - Mandler, Ha - Hasselnøtt, M - Melk, S - Skalldyr, B - Bløtdyr/Mollusks, G1 - Hvete,
G2 - Rug, G3 - Bygg, Sul - Sulfitter, F - Fisk, E - Egg, Se - Selleri, So - Soya, Sp - Sennep



À LA CARTE

STARTERS

Cured Sirdal trout 179,-
cauliflower pannacotta – breadcrumbs
fried leek – dill emulsion
(F, M, E, G1)

Smoked duck breast 179,-
orange - radicchio – beetroot
hazelnuts
(Ha)

Quinoa salad 169,-
Apple- and honey vinaigrette
rucola – thyme

MAIN COURSES

Bone-in pork chop from Prima Jæren 399,-
baby carrots – carrot purée
romesco sauce
(G, Ha, N3)

Fresh wild halibut 399,-
parsnip purée – beluga lentils –vegetables
beurre blanc sauce
(M, F, Sul)

Forest mushroom and barley risotto 299,-
baked celeriac –
12-month-old Grana Padano
(M)

DESSERTS

Black Forest cake 139,-
cherry sorbet – chocolate – cream
(M)

Apple tart 139,-
gingerbread crumble – caramel & cardamom ice cream
(G, M)

Coconut cream 139,-
passion fruit – Granny Smith apple – mango sorbet

Norwegian cheese platter 165,-
toasts – marmalade
(M, G1)

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