



EVENING

5 dishes from the kitchen /
345 kr. pr. pers.

5 dishes from the kitchen to share for the whole table. A little bit of everything.

Add a dessert / 55 kr.

Dishes to share

The food is served at the pace of the kitchen & is meant to be shared.

We are happy to accommodate any allergies or dietary restrictions you may have.

Baked beets / 85 kr.
Goat cheese cream & hazelnuts

Chicken liver parfait / 95 kr.
Caramelised red onion

Brussels sprouts / 95 kr.
Almonds & pickled rhubarb from the summer

Lumpfish roe / 100 kr.
Creme fraiche, red onion & cives

Crispy vegetable pavé / 100 kr.
Baked tomatos

Pearl Barley / 145 kr.
Pumpkin & mushroom

Todays fish / 175 kr.
Rösti & langoustine bisque

Porchetta / 165 kr.
Polenta & portwine glace w. dried berries

Sourdough bread w. olive oil from Puglia / 40 kr.

Dessert

Lava chocolate cake / 80 kr.
Skyr & white chocolate cream & berry compote

Cheeseplate with three cheeses / 90 kr.

Wineparing for the cheese //

Light sweet & sparkling / 60 kr.
Vin Jaune from jura in 2005 / 150 kr.