



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.

Raw razor clam / 100 kr.
Milk & green tomatos

Baked beets / 85 kr.
Goat cheese cream & hazelnuts

Sweet corn crouquettes / 90 kr.
Mild chili

Pan fried artichokes / 100 kr.
Spicy tahini vinaigrette

Pumpkin / 100 kr.
Chestnuts & mushrooms

Flatbread w. onions / 80 kr.

Cod Collars / 90 kr.
Garlic mayo

Celeriac / 120 kr.
Beef jus & tarragon

Todays fish / 180 kr.
Rösti & langoustine bisque

Porchetta / 160 kr.
Polenta & red wine glace w. dried berries

Dessert

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

Cheeseplate with salad & honey / 90 kr.

Wineparing for the cheese /
Light sweet & sparkling / 60 kr.
Vin Jaune from jura in 2005 / 150 kr.