



EVENING

5 dishes from the kitchen / 360 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 ideal for sharing.

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

Fjord shrimp / 75 kr.
Lime mayo

Broccoli florets / 90 kr.
Lime, sesame seed & fermented chilli

Green Lettuce w. green asparagus/ 100 kr.
Sesame vinaigrette & shiso

Tartare / 155 kr.
Garlic, egg yolk & red onion

Cured scallop / 160 kr.
Fava beans, cucumber & chili- & sichuan sauce

Squid / 160 kr.
Bok choy, black beans & spicy tomato

Langoustines / 170 kr.
Radicchio, ponzu sauce & mushrooms

White asparagus / 175 kr.
Miso hollandaise, lumpfish roe & furikake

Fried pork / 190 kr.
Seasoned green, pickled daikon, gochujang & ginger

Homemade sourdough bread w. olive oil / 40 kr.

Dessert

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

Wineparing for the dessert //

Light sweet & sparkling / 60 kr.

Vin Jaune from jura in 2005 / 150 kr.