

Forretter

Panerte Torsketunger

GULROTSALAT, TARTARSAUS
(fisk, melk, hvete, egg, sennep)

175,-

Røkt Hval

TYTTEBÆRKREM, SYLTET FENNIKEL
(melk)

175,-

Gravet Reinsdyr

TYTTEBÆRKREM, SYLTET FENNIKEL
(melk)

185,-

Kremet Fiskesuppe

DAGENS FANGST, GRØNNSAKER JULIENNE, KRUTONGER
(hvete, melk, fisk, sulfitt)

169,-

Rødbete Carpaccio

BAKT FETAOST, PEKANNØTTER
(melk, pekannøtter)

165,-

«Veien til hjertet går via magen»

JØRN HOEL

Hovedretter

Skrei og Rogn

395,-

DAMPET SKREILOIN OG ROGN, BAKTE GRØNNSAKER, HVITVINSSAUS, SMÅPOTETER
(fisk, melk, sulfitt)

Dampet Boknafisk

395,-

ERTEPURÉ, GULROTSTUING, BACON, POTET
(fisk, melk)

Kongekrabbe Naturell

1199,-

350 GR. KONGEKRABBE, SALAT, AIOLI, SITRON, POTETER, BRØD, SMØR
(skalldyr, egg, melk, hvete)

Reinsdyrbiff og Reinsdyrpølse

425,-

BETER, ROSENKÅL, PASTINAKKPURÉ, BLÅBÆRSAUS, SMÅPOTETER
(melk, sulfitt)

Angusburger

285,-

RØKT KIMCHI MAYO, TOMAT, STEKT LØK, KANDISERTE JALAPEÑOS
PEPPER JACK OST, BRIOCH BRØD, FRITERTE BAKTE POTETER
(hvete, melk, egg, sennep)

Reinsdyrburger

295,-

TOMAT, SALAT, SYLTET RØDLØK, SENNEPS MAYO, JARLSBERGOST
BRIOCHE BRØD, FRITERTE BAKTE POTETER
(hvete, melk, egg, sennep)

Vegansk Curry

299,-

BRUNE BØNNER, LINSER, KIKERTER, KOKOSMELK, GRØNNSAKER, RIS
NAAN
(sesam, hvete, sennep, selleri)

Dessurter

Sitrorterter med Italiensk Marengs

BRINGEBÆRSORBET

(melk, egg, hvete)

175,-

Gateau Marcel

KAFFEIS

(melk, egg, mandler)

175,-

Variasjon av Sorbet og Is

SPØR SERVITØREN OM DAGENS UTVALG

65,- per kule

«Jeg kan motstå alt unntatt fristelser»

OSCAR WILDE



Kokkens Anbefaling

Kremet Fiskesuppe

DAGENS FANGST, GRØNNSAKER JULIENNE, KRUTONGER
(hvete, melk, fisk, sulfitt, skalldyr, bløtdyr)

Reinsdyrbiff

BETER, ROSENKÅL, SOPP, PASTINAKKPURÉ, BLÅBÆRGLACE, SMÅPOTETER
(melk, sulfitt)

Gateau Marcel

KAFFEIS
(melk, egg, mandler)

3 retter kr. 725,- pr person

Starters

Fried Cod Tongues

CARROT SALAD, TARTAR SAUCE

(fish, milk, wheat, egg, mustard)

175,-

Smoked Whale

LINGONBERRY CREAM, FENNEL

(milk)

175,-

Cured Reindeer

LINGONBERRY CREAM, FENNEL

(milk)

185,-

Fish Soup

CATCH OF THE DAY, VEGETABLES JULIENNE, CROUTONS

(wheat, milk, fish, sulphite, shellfish, molluscs)

169,-

Beetroot Carpaccio

BAKED FETA CHEESE, PECAN NUTS

(milk, pecan nuts)

165,-

**«People who love to eat
are always the best people»**

JULIA CHILD

Main Courses

Skrei and Roe **395,-**

COD, COD ROE, BAKED VEGETABLES, WHITE WINE SAUCE, POTATOES
(fish, milk, sulphite)

Semi Dried Cod **395,-**

PETIT POIS PURÉ, CREAMED CARROT, BACON, POTATOES
(fish, milk)

King Crab **1199,-**

350 GR. KING CRAB, SALAD, AIOLI, POTATOES, LEMON, BREAD, BUTTER
(Shellfish, egg, milk, wheat)

Steak of Reindeer and Reindeer Sausage **425,-**

BEETS, BRUSSELS SPROUTS, PARSNIP PURÉ, BLUEBERRY GLACE, POTATOES
(milk, sulphite)

Angus Burger **285,-**

SMOKED KIMCHI MAYO, TOMATO, ONION, CANDIED JALAPEÑOS
PEPPER JACK CHEESE, BRIOCH BREAD, FRIED BAKED POTATOES
(wheat, milk, egg, mustard)

Reindeer Burger **295,-**

MUSTARD MAYO, TOMATO, PICKLED ONION, JARLSBERG CHEESE
BRIOCHE BREAD, FRIED BAKED POTATOES
(wheat, milk, egg, mustard)

Vegan Curry **299,-**

BEANS, CHICKPEAS, LENTILS, COCNUT MILK, VEGETABLES, RICE, NAAN
(sesame, wheat, mustard, celery)

Desserts

Lemon Meringue Tart

RASPBERRY SORBET
(milk, egg, wheat)

175,-

Gateau Marcel

COFFEE ICE CREAM
(milk, egg)

175,-

Today's variation of sorbet and ice cream

PLEASE ASK YOUR WAITER

65,- per scoop

"I can resist everything except temptation"

OSCAR WILDE

SKIRRI



Our Recommendation

Fish Soup

CATCH OF THE DAY, VEGETABLES JULIENNE, CROUTONS
(wheat, milk, fish, sulphite, shellfish, molluscs)

Steak of Reindeer

BEETS, BRUSSELS SPROUTS, MUSHROOM, PARSNIP PURÉ, BLUEBERRY GLACE
(milk, sulphite)

Gateau Marcel

COFFEE ICE CREAM
(milk, egg)

3 courses **NOK 725,- pr person**