

# 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

## **Brunostpannacotta**

BRINGEBÆRSORBET  
(melk)

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

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### Kremet Fiskesuppe

DAGENS FANGST, GRØNNSAKER JULIENNE, KRUTONGER

*(hvete, melk, fisk, sulfitt, skalldyr, bløtdyr)*

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### Reinsdyrbiff

BETER, ROSENKÅL, SOPP, PASTINAKKPURÉ, BLÅBÆRGLACE, SMÅPOTETER

*(melk, sulfitt)*

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### 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

## **Brown Cheese Pannacotta**

RASPBERRY SORBET  
(milk)

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

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### Fish Soup

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

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### Steak of Reindeer

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

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### Gateau Marcel

COFFEE ICE CREAM  
*(milk, egg)*

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