

Forretter

Dampede Blåskjell

HVITVINSSAUS MED CHILI, HVITLØK, INGEFÆR
(skaldyr, melk, sulfitt, fisk, bløtdyr)

175,-

Angus Carpaccio

PARMESAN, MANDLER, FRITERTE KAPERS, RUCOLA,
SJALOTTLØKVINAIGRETTE
(melk, mandler)

175,-

Kremet Fiskesuppe

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

169,-

Rødbeter og Bakt Fetaost

PEKANNØTTER
(melk, pekannøtter)

165,-

«Veien til hjertet går via magen»

JØRN HOEL

Hovedretter

Seibiff med Løk 315,-

RØMME, KAPERS, BRUNET SMØR, POTETMOS

(fisk, melk, hvete)

Dagens Fangst 365,-

SPØR SERVITØREN

Hvalbiff 375,-

SOMMERKÅL, GULROT, ASPARGES, GRØNNPEPPERSAUS, SMÅPOTETER

(sulfitt, melk)

Kongekrabbe Naturell 1199,-

350 GR. KONGEKRABBE, SALAT, AIOLI, SITRON, POTETER, BRØD, SMØR

(skalldyr, egg, melk, hvete)

Reinsdyrbiff og Reinsdyrpølse 425,-

HONNINGBAKTE ROTGRØNNSAKER, SOPP, SØTPOTETPURÉ, RØDVINSSAUS

SMÅPOTETER

(sulfitt, melk)

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, ØSTAVIND OST

BRIOCHE BRØD, FRITERTE BAKTE POTETER

(hvete, melk, egg, sennep)

Vegansk Curry 299,-

BRUNE BØNNER, LINSER, KIKERTER, KOKOSMELK, GRØNNSAKER, RIS

NAAN

(sesam, hvete, selleri)

Dessurter

Flytende Ostekake med Bær

(melk, hvete, egg)

175,-

Gateau Marcel

BRINGEBÆRSORBET

(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

Angus Carpaccio

PARMESAN, MANDLER, FRITERTE KAPERS, RUCOLA,
SJALOTTLØKVINAIGRETTE

(melk, mandler)

Seibiff med Løk

RØMME, KAPERS, BRUNET SMØR, POTETMOS

(fisk, melk, hvete)

Gateau Marcel

BRINGEBÆRSORBET

(melk, egg, mandler)

3 retter kr. 665,- per person

Starters

Blue Mussels

175,-

WHITEWINE SAUCE WITH CHILI, GARLIC, GINGER
(fish, milk, shellfish, sulphite, molluscs)

Angus Carpaccio

175,-

PARMESAN, ALMONDS, FRIED CAPERS, ARUGULA, SHALLOT VINAIGRETTE
(milk, almonds)

Fish Soup

169,-

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

Beetroot and Baked Feta Cheese

165,-

PECAN NUTS
(milk, pecan nuts)

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

JULIA CHILD

Main Courses

Filet of Saithe **315,-**

ONION, SOUR CREAM, CAPERS, BEURRE NOISETTE, MASHED POTATOES
(fish, milk, wheat)

Catch of the Day **365,-**

PLEASE ASK YOUR WAITER

Steak of Whale **375,-**

CABBAGE, CARROT, ASPARAGUS, GREEN PEPPER SAUCE, POTATOES
(sulphite, 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,-**

HONEY BAKED ROOT VEGETABLES, MUSHROOM, SWEET POTATO PURÉ
RED WINE SAUCE, 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, ØSTAVIND CHEESE
BRIOCHE BREAD, FRIED BAKED POTATOES
(wheat, milk, egg, mustard)

Vegan Curry **299,-**

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

Desserts

Flowing Cheese Cake with Berries

(milk, wheat, egg)

175,-

Gateau Marcel

RASPBERRY SORBET

(milk, egg, almonds)

175,-

Today's variation of sorbet and ice cream

PLEASE ASK YOUR WAITER

65,- per scoop

“I can resist everything except temptation”

OSCAR WILDE



Our Recommendation

Angus Carpaccio

PARMESAN, ALMONDS, FRIED CAPERS, ARUGULA, SHALLOT VINAIGRETTE

(milk, almond)

Filet of Saithe

ONION, SOUR CREAM, CAPERS, BEURRE NOISETTE, MASHED POTATOES

(fish, milk, wheat)

Gateau Marcel

COFFEE ICE CREAM

(milk, egg)

3 courses **NOK 665,- pr person**