

Forretter

Laksetartar og Blinis

DILLKREM, ØRRETROGN, RØDLØK
(melk, hvete, fisk)

185,-

Angus Carpaccio

PARMESAN, MANDLER, TRØFFELMAYO, SYLTET KANTARELL, RUCOLA
(melk, egg, sennep, sulfitt, mandler)

185,-

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

Dampet Boknafisk 425,-

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

Dagens Fangst 385,-

SPØR SERVITØREN

Hvalbiff 375,-

GULROTPURÈ, SOPPSTUING MED GRØNN PEPPER, ASPARGES, SMÅPOTETER
(sulfitt, melk)

Kongekrabbe Naturell 1199,-

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

Reinsdyrbiff og Reinsdyrpølse 445,-

BETER, GRESSKAR, SOPP, PASTINAKKPURÈ, RØDVINSSAUS, SMÅPOTETER
(sulfitt, melk)

Reinsdyrskank 385,-

BAKTE GRØNNSAKER, ROTMOS, RØDVINSSAUS
(sulfitt, melk)

Angusburger 295,-

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

Vegansk Curry 315,-

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

Dessurter

Flytende Tyttebærostekake

SPRØ VAFFEL, MULTE OSTEKREM, TYTTEBÆRCOULIS
(melk, hvete, egg)

175,-

Gateau Marcel

KIRSEBÆRIS
(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

SKIRRI



Kokkens Anbefaling

Angus Carpaccio

PARMESAN, MANDLER, TRØFFELMAYO, SYLTET KANTARELL, RUCOLA
(melk, egg, sennep, sulfitt, mandler)

Dampet Boknafisk

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

Flytende Tyttebærostekake

SPRØ VAFFEL, MULTE OSTEKREM, TYTTEBÆRCOULIS
(melk, hvete, egg)

3 retter kr. 785,- per person

Starters

Salmon Tartar and Blinis **185,-**

CREAM CHEESE WITH DILL, TROUT CAVIAR, RED ONION

(fish, milk, wheat)

Angus Carpaccio **185,-**

PARMESAN, ALMONDS, TRUFFLE MAYO, PICKLED CHANTARELLE, ARUGULA

(milk, egg, mustard, sulphite, 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

Semi Dried Cod	425,-
PETIT POIS PURÉ, CREAMED CARROT, BACON, POTATOES <i>(fish, milk, wheat)</i>	
Catch of the Day	385,-
PLEASE ASK YOUR WAITER	
Steak of Whale	375,-
CARROT PURÉ, ASPARAGUS, MUSHROOM AND GREEN PEPPER CREAM, POTATOES <i>(sulphite, milk)</i>	
King Crab	1199,-
350 GR. KING CRAB, SALAD, AIOLI, POTATOES, LEMON, BREAD, BUTTER <i>(Shellfish, egg, milk, wheat)</i>	
Steak of Reindeer and Reindeer Sausage	445,-
BEETS, PUMPKIN, MUSHROOM, PARSNIP PURÉ, RED WINE SAUCE, POTATOES <i>(milk, sulphite)</i>	
Reindeer Shank	385,-
BAKED VEGETABLES, MASHED POTATOES AND ROOT VEGETABLES RED WINE SAUCE <i>(milk, sulphite)</i>	
Angus Burger	295,-
SMOKED KIMCHI MAYO, TOMATO, ONION, CANDIED JALAPEÑOS PEPPER JACK CHEESE, BRIOCH BREAD, FRIED BAKED POTATOES <i>(wheat, milk, egg, mustard)</i>	
Vegan Curry	315,-
BEANS, CHICKPEAS, LENTILS, COCNUT MILK, VEGETABLES, RICE, NAAN <i>(sesame, wheat, celery)</i>	

Desserts

Creamy Arctic Lingonberry Cheesecake

175,-

CRISPY WAFFLE, LINGONBERRY- AND CLOUDBERRY CHEESE CREAM
LINGONBERRY COULIS
(milk, wheat, egg)

Gateau Marcel

175,-

CHERRY ICE CREAM
(milk, egg, almonds)

Today's variation of sorbet and ice cream

65,- per scoop

PLEASE ASK YOUR WAITER

"I can resist everything except temptation"

OSCAR WILDE

SKIRRI



Our Recommendation

Angus Carpaccio

PARMESAN, ALMONDS, TRUFFLE MAYO, PICKLED CHANTARELLE, ARUGULA
(milk, egg, mustard, sulphite, almonds)

Semi Dried Cod

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

Creamy Arctic Lingonberry Cheesecake

CRISPY WAFFLE, LINGONBERRY – AND CLOUDBERRY CHEESE CREAM, LINGONBERRY COULIS
(milk, wheat, egg)

3 courses **NOK 785,- pr person**