

Forretter

Laksetartar og Blinis DILLKREM, ØRRETROGN, RØDLØK <i>(melk, hvete, fisk)</i>	185,-
Gravet Reinsdyr RØKT KREMOST, BLÅBÆR, KANTARELL <i>(melk)</i>	185,-
Røkt Hval KREMOST MED PEPPERROT, RØDBETER <i>(melk)</i>	185,-
Kremet Fiskesuppe DAGENS FANGST, GRØNNSAKER JULIENNE, KRUTONGER <i>(hvete, melk, fisk, sulfitt)</i>	169,-
Rødbeter og Bakt Fetaost PEKANNØTTER <i>(melk, pekannøtter)</i>	165,-
Kongekrabbe Naturell 100 GR. KONGEKRABBE, AIOLI, BRØD <i>(skaldyr, egg, hvete)</i>	399,-

«Veien til hjertet går via magen»

JØRN HOEL

Hovedretter

Lutefisk fra Lorentzen ERTEPURÉ, BACON, POTET <i>(fisk, melk, sennep)</i> SERVERES MED PÅFYLL HVIS ØNSKELIG	545,-
Dampet Boknafisk GULROTSTUING, ERTEPURÉ, BACON, POTET <i>(fisk, melk)</i>	425,-
Dagens Fangst SPØR SERVITØREN	395,-
Hvalbiff GULROTPURÉ, SOPPSTUING MED GRØNN PEPPER, ASPARGES, SMÅPOTETER <i>(sulfitt, melk)</i>	375,-
Kongekrabbe Naturell 350 GR. KONGEKRABBE, SALAT, AIOLI, SITRON, POTETER, BRØD, SMØR <i>(skalldyr, egg, melk, hvete)</i>	1199,-
Juletallerken PINNEKJØTT FRA MYDLAND, MEDISTERKAKE, JULEPØLSE KÅLROTSTAPPE, RØDKÅL, POTET <i>(melk, sulfitt)</i>	545,-
Reinsdyrbiff og Reinsdyrpølse RØDKÅL, PASTINAKKPURÉ, ROSENKÅL, RØDVINSSAUS, SMÅPOTETER <i>(sulfitt, melk)</i>	445,-
Angusburger RØKT KIMCHI MAYO, TOMAT, STEKT LØK, KANDISERTE JALAPEÑOS PEPPER JACK OST, BRIOCH BRØD, FRITERTE BAKTE POTETER <i>(hvete, melk, egg, sennep)</i>	295,-
Reinsdyrburger TOMAT, SALAT, SYLTET RØDLØK, SENNEPS MAYO, JARLSBERGOST BRIOCHE BRØD, FRITERTE BAKTE POTETER <i>(hvete, melk, egg, sennep)</i>	315,-
Vegansk Curry BRUNE BØNNER, LINSER, KIKERTER, KOKOSMELK, GRØNNSAKER, RIS NAAN <i>(sesam, hvete, selleri)</i>	315,-

Dessertes

Tislørte Multer

MULTER, OSTEKREM, KRUMKAKE CRUMBLE
(melk, hvete, egg)

185,-

Gateau Marcel

KIRSEBÆRIS
(melk, egg, mandler)

185,-

Riskrem med Bringebærsaus

(melk, mandler)

135,-

Variasjon av Sorbet og Is

SPØR SERVITØREN OM DAGENS UTVALG

65,- per kule

«Jeg kan motstå alt unntatt fristelser»

OSCAR WILDE



Kokkens Anbefaling

Laksetartar og Blinis

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

Reinsdyrbiff og Reinsdyrpølse

RØDKÅL, PASTINAKKPURÉ, ROSENKÅL, RØDVINSSAUS, SMÅPOTETER
(sulfitt, melk)

Tilslørte Multer

MULTER, OSTEKREM, KRUMKAKE CRUMBLE
(melk, hvete, egg)

3 retter kr. 815,- per person

Starters

Salmon Tartar and Blinis CREAM CHEESE WITH DILL, TROUT CAVIAR, RED ONION <i>(fish, milk, wheat)</i>	185,-
Cured Reindeer SMOKED CREAM CHEESE, BLUBERRIES, CHANTARELL <i>(milk)</i>	185,-
Smoked Whale CREAM CHEESE WITH HORSERADDISH, BEETS <i>(milk)</i>	185,-
Fish Soup CATCH OF THE DAY, VEGETABLES JULIENNE, CROUTONS <i>(wheat, milk, fish, sulphite, shellfish, molluscs)</i>	169,-
Beetroot and Baked Feta Cheese PECAN NUTS <i>(milk, pecan nuts)</i>	165,-
King Crab 100 GR. KING CRAB, AIOLI, BREAD <i>(Shellfish, egg, wheat)</i>	399,-

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

JULIA CHILD

Main Courses

Lutefisk PETIT POIS PURÉ, BACON, POTATO <i>(fish, milk, mustard)</i> SERVED WITH REFILL ON REQUEST	545,-
Semi Dried Cod PETIT POIS PURÉ, CREAMED CARROT, BACON, POTATOES <i>(fish, milk, wheat)</i>	425,-
Catch of the Day PLEASE ASK YOUR WAITER	395,-
Steak of Whale CARROT PURÉ, ASPARAGUS, MUSHROOM AND GREEN PEPPER CREAM, POTATOES <i>(sulphite, milk)</i>	375,-
King Crab 350 GR. KING CRAB, SALAD, AIOLI, POTATOES, LEMON, BREAD, BUTTER <i>(Shellfish, egg, milk, wheat)</i>	1199,-
Norwegian Christmas Plate DRIED AND SALTED LAMB, SAUSAGE, PORK PATTIES, KOHLRABI, RED CABBAGE POTATOES <i>(milk)</i>	545,-
Steak of Reindeer and Reindeer Sausage RED CABBAGE, PARSNIP PURÉ, BRUSSELS SPROUTS, RED WINE SAUCE, POTATOES <i>(milk, sulphite)</i>	445,-
Angus Burger SMOKED KIMCHI MAYO, TOMATO, ONION, CANDIED JALAPEÑOS PEPPER JACK CHEESE, BRIOCH BREAD, FRIED BAKED POTATOES <i>(wheat, milk, egg, mustard)</i>	295,-
Reindeer Burger MUSTARD MAYO, TOMATO, PICKLED ONION, ØSTAVIND CHEESE BRIOCH BREAD, FRIED BAKED POTATOES <i>(wheat, milk, mustard, egg)</i>	315,-
Vegan Curry BEANS, CHICKPEAS, LENTILS, COCNUT MILK, VEGETABLES, RICE, NAAN <i>(sesame, wheat, celery)</i>	315,-

Desserts

Cloudberry and Cream Cheese

CLOUDBERRIES, CHEESE CREAM, CRUMBLE
(milk, wheat, egg)

185,-

Gateau Marcel

CHERRY ICE CREAM
(milk, egg, almonds)

185,-

Riskrem

TRADITIONAL CHRISTMAS DESSERT
MADE WITH RICE PORRIDGE, WHIPPED CREAM, RASPBERRY SAUCE
(milk, almonds)

135,-

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

Salmon Tartar and Blinis

CREAM CHEESE WITH DILL, TROUT CAVIAR, RED ONION

(fish, milk, wheat)

Steak of Reindeer and Reindeer Sausage

RED CABBAGE, PARSNIP PURÉ, BRUSSELS SPROUTS, RED WINE SAUCE, POTATOES

(milk, sulphite)

Cloudberry and Cream Cheese

(milk, wheat, egg)

3 courses **NOK 815,- pr person**