SKIRRI

Kokkens Anbefaling

***

Reinsdyrtartar

SYLTET KANTARELL, PEPPERROTKREM, JALAPENOMAYO, POTETCHIPS

(melk, egg)

***

Bakt Torsk

GRATINERT MOUSSELINE, TOMAT, VÅRLØK, SMÅPOTETER

(fisk, melk)

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Blåbærpannacotta

SITRONCOULIS

(melk)

Forretter

Dampede Blåskjell **195,-**
HVITVINSSAUS MED CHILI, HVITLØK, INGEFÆR
(skalldyr, melk, sulfitt, fisk, bløtdyr)

Reinsdyrtartar **195,-**
SYLTET KANTARELL, PEPPERROTKREM, JALAPENOMAYO, POTETCHIPS
(melk, egg)

Kremet Fiskesuppe **189,-**
DAGENS FANGST, GRØNNSAKER JULIENNE, KRUTONGER
(hvete, melk, fisk, sulfitt)

Squash Carpaccio **175,-**
MANDEL RICOTTA, VALNØTTER
(mandel, valnøtt)

Kongekrabbe Naturell **399,-**
100 GR. KONGEKRABBE, AIOLI, BRØD
(skalldyr, egg, hvete)

«Veien til hjertet går via magen»

JØRN HOEL

Hovedretter

Lutefisk fra Lorentzen **645,-**
ERTEPURÉ, BACON, POTET
(fisk, melk, sennep) SERVERES MED PÅFYLL HVIS ØNSKELIG

Dampet Boknafisk **465,-**
GULROTSTUING, ERTEPURÈ, BACON, POTET
(fisk, melk, hvete)

Dagens Fangst **455,-**
SPØR SERVITØREN HVA VI SERVERER I DAG

Bakt Torsk **425,-**
GRATINERT MOUSSELINE, TOMAT, ROSENKÅL, VÅRLØK, SMÅPOTETER
(fisk, melk)

Hvalbiff **425,-**
BLOMKÅLPURÉ, TOMAT, SOPP, SØLVLØK, GRØNNPEPPERSAUS
KRYDDERBAKTE SMÅPOTETER *(sulfitt, melk)*

Kongekrabbe Naturell **1259,-**
400 GR. KONGEKRABBE, AIOLI, SITRON, BRØD, SMØR
(skalldyr, egg, melk, hvete)

Skirt Steak **455,-**
BAKT GRESSKAR, BLOMKÅLPURÉ, SENNEPSAUS, CHIMICHURRI
KRYDDERBAKTE SMÅPOTETER (*melk, sulfitt)*

Ytrefilet av Reinsdyr og Reinsdyrpølse **555,-**
RØKT SELLERIPURÈ, SOPP, BROKKOLINI, BLÅBÆRSAUS
KRYDDERBAKTE SMÅPOTETER *(sulfitt, melk)*

Wagyu Burger **315,-**
SKIRRI MAYO, KARAMELLISERT LØK, TOMAT, SALAT, JALAPENOS
PEPPER JACK OST, BRIOCH BRØD, FRITERTE BAKTE POTETER
(hvete, melk, egg, sennep)

Reinsdyr Burger **325,-**
KANTARELL MAYO, TOMAT, KINAKÅL, KARAMELLISERT LØK, RØKT OST
BRIOCHE BRØD, FRITERTE BAKTE POTETER *(hvete, melk, egg, sennep)*

Vegansk Curry **349,-**
BRUNE BØNNER, LINSER, KIKERTER, KOKOSMELK, GRØNNSAKER, RIS
NAAN *(sesam, hvete, selleri)*

Desserter

Blåbærpannacotta **195,-**
SITRONCOULIS
(melk)

Baskisk Ostekake **195,-**
MANDLER, BRINGEBÆRCOULIS
(melk, egg, mandler)

Gateau Marcel **195,-**
FRANSK SJOKOLADEKAKE MED BRINGEBÆRSORBET
(melk, egg, mandler)

Dubai Iskrem **185,-**
SALTE PISTASJNØTTER
(melk, egg, hvete, pistasjnøtter)

Variasjon av Sorbet og Is **65,- per kule**
SPØR SERVITØREN OM DAGENS UTVALG

«Jeg kan motstå alt unntatt fristelser»

OSCAR WILDE

SKIRRI

Our Recommendation

Reindeer Tartar

PICKLED CHANTARELLE, HORSERADISH CRÈME, JALAPENO MAYO, POTAO CHIPS

(milk, egg, fish)

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Baked Cod

GRATINATED MOUSSELINE, TOMATO, SPRING ONION, POTATOES

(fish, milk)

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Blueberry Pannacotta

LEMON COULIS

(milk)

Starters

Blue Mussels **195,-**
WHITEWINE SAUCE WITH CHILI, GARLIC, GINGER
(fish, milk, shellfish, sulphite, molluscs)

Reindeer Tartar **195,-**
PICKLED CHANTARELLE, HORSERADISH CRÈME, JALAPENO MAYO, POTAO CHIPS
(milk, egg, fish)

Fish Soup **189,-**
CATCH OF THE DAY, VEGETABLES JULIENNE, CROUTONS
(wheat, milk, fish, sulphite, shellfish, molluscs)

Squash Carpaccio **175,-**
ALMON RICOTTA, WALNUTS
(almond, walnuts)

King Crab **399,-**
100 GR. KING CRAB, AIOLI, BREAD
(Shellfish, egg, wheat)

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

JULIA CHILD

Main Courses

Lutefisk **645,-**
PETIT POIS PURÉ, BACON, POTATO
(fish, milk, mustard) SERVED WITH REFILL ON REQUEST

Semi Dried Cod **465,-**
PETIT POIS PURÉ, CREAMED CARROT, BACON, POTATOES
(fish, milk, wheat)

Catch of the Day **455,-**
PLEASE ASK YOUR WAITER

Baked Cod **425,-**
GRATINATED MOUSSELINE, TOMATO, BRUSSEL SPROUTS, SPRING ONION, POTATOES
(fish, milk)

Steak of Whale **425,-**
CAULIFLOWER PURÉ, TOMATO, MUSHROOM, ONION, GREEN PEPPER SAUCE, POTATOES
(sulphite, milk)

King Crab **1259,-**
400 GR. KING CRAB, AIOLI, LEMON, BREAD, BUTTER
(Shellfish, egg, milk, wheat)

Reindeer Tenderloin and Reindeer Sausage **555,-**
SMOKED CELERY PURÉ, MUSHROOM, BROCCOLINI,
BLUEBERRY SAUCE, POTATOES (*milk, sulphite)*

Skirt Steak **455,-**
BAKED PUMPKIN, CAULIFLOWER PURÉ, MUSTARD SAUCE, CHIMICHURRI
POTATOES *(milk, sulphite, almonds)*

Wagyu Burger **315,-**
SKIRRI MAYO, TOMATO, ONION, PEPPER JACK CHEESE, JALAPENOS
BRIOCH BREAD, FRIED BAKED POTATOES *(wheat, milk, egg, mustard)*

Reindeer Burger **325,-**
CHANTERELLE MAYO, TOMATO, ONION, SMOKED CHEESE
BRIOCH BREAD, FRIED BAKED POTATOES *(wheat, milk, mustard, egg)*

Vegan Curry **349,-**
BEANS, CHICKPEAS, LENTILS, COCNUT MILK, VEGETABLES, RICE
NAAN *(sesame, wheat, celery)*

Desserts

Blueberry Pannacotta **195,-**
LEMON COULIS
(milk)

Basque Cheesecake **195,-**
ALMONDS, RASPBERRY COULIS
(milk, egg, almonds)

Gateau Marcel **195,-**
FRENCH CHOCOLATE CAKE WITH RASPBERRY SORBET
(milk, egg, almonds)

Dubai Ice cream **185,-**
SALTED PISTACHIOS
(milk, egg, wheat, pistachio nuts)

Today's variation of sorbet and ice cream **65,- per scoop**
PLEASE ASK YOUR WAITER

"I can resist everything except temptation"

OSCAR WILDE