MENY

05.JANUAR - 3. APRIL

Forretter

Lettgravet skrei - kjernemelk - agurksalat - sesam - chili
1, 9, 14 - 190,-

Roast beef - syltet sølvløk - crispy sjalottløk - estragonmajones
10, 13 - 190,-

Sellerirorsuppe - jordskokk chips - urter
- vegan - 190,-

Hovedretter

Skrei - pastinakkpuré - fenikkel - ørretrogn - smørsaus
1, 9 - 435,-

Andebryst - gresskar - bakt løk - grønnkål - rødvinsglace
1, 15 - 435,-

Svinenakke - potetpuré - peppersaus
1 - 360,-

Bakt blomkål - ratatouille - hjertesalat
- vegan - 360,-

Dessert

Mørk sjokoladeganache - yoghurt - olivenolje - havsalt
1, 2 - 190,-

Appelsinmousse - sjokoladeglace - kandisert appelsinskall
1, 10 - 190,-

Ost fra Winther
1, 2 - 190,-

2 retters meny 625,-
3 retters meny 725,-

vinpakke 2 retter 365,-
vinpakke 3 retter 485,-

1.Melk	5.Bygg	9.Fisk	13.Sennep	17.Peanøtter	21.Hasselnøtter
2.Hvete	6.Havre	10.Egg	14.Sesamfrø	18.Mandler	22.Valnøtter
3.Durumhvete	7.Skalldyr	11.Soya	15.Sulfitter	19.Pistasjnøtter	23.Cashewnøtter
4.Rug	8.Bløtdyr	12.Selleri	16.Lupin	20.Pinjekjerner	24.Pekannøtter

latter

MENU

05. JANUARY - 04. APRIL

Starters

Cured skrei - buttermilk – cucumber salad – sesame seeds – chips
1, 9, 14 - 190,-

Roast beef - pickled pearl onions – crispy shallots – tarragon mayonnaise
10, 13 - 190,-

Celeriac soup - jerusalem artichoke chips – herbs
- vegan - 190,-

Main Courses

"Skrei" Norwegian cod - parsnip purée - fennel - trout roe - butter sauce
1, 9 - 435,-

Duck breast - pumpkin – baked onion – kale– red wine glaze
1, 15- 435,-

Pork neck - potato purée - pepper sauce
1 - 360,-

Baked cauliflower - ratatouille - little gem lettuce
- vegan - 360,-

Desserts

Dark chocolate ganache - yoghurt - olive oil - sea salt
1, 2 - 190,-

Orange mousse - chocolate glaze - candied orange peel
1, 10 - 190,-

Cheese from Winther
1,2 - 190,-

2 course menu 625,-
3 course menu 725,-

wine pairing 2 courses 365,-
wine pairing 3 courses 485,-

1.Milk	5. Barley	9. Fish	13. Mustartd	17. Peanuts	21. Hazelnuts
2. Wheat	6. Oats	10. Egg	14. Sesame seeds	18. Almonds	22. Walnuts
3. Durum wheat	7. Shellfish	11. Soy	15. Sulfites	19. Pistachios	23. Cashew nuts
4. Rye	8. Mollusks	12. Celry	16. Lupin	20. Pine nuts	24. Pecan nuts

latter