MENY

03. NOVEMBER - 19. DESEMBER

Forretter

Bifftartar - sylta sopp - tyttebær - rømme - chips
1, 13

Gravlaks - krydderbrød - pepperrot - løyrom
2, 9

Bete carpaccio - rista frø - sennepsvinaigrette - ruccola
13, 14 - vegan

Hovedretter

Torsk - Sandefjordsmør - erter - bacon - gulrotpuré
1, 9

Okse ytrefilet - søtpotetpuré - pastinakk - soyanøttesmør - savoykål
1, 11

Saltbakt selleri - crispy grønnkål - sauce Vierge - hasselnøtter
vegan, 12, 15, 21

Dessert

Riskrem - bringebærsaus
1

Sjokoladefudgekake - skogsbærkompott - crumble - is
1, 2, 10

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

03. NOVEMBER - 19. DESEMBER

Starters

Beef tartar
pickled mushrooms – lingonberries – sour cream – chips
1,13 - 190,-

Gravlax
spice bread – horseradish – bleak roe
2,9 - 190,-

Beetroot carpaccio
mustard vinaigrette – arugula – seeds
13, 14 - vegan - 190,-

Main Courses

Baked cod
Sandefjord butter sauce – peas – bacon- carrot purée
1, 9 - 435,-

Beef sirloin
sweet potato purée – parsnip – soy brown butter – savoy cabbage
1, 11 - 435,-

Baked selleriac
crispy kale - sauce Vierge - hazelnuts
vegan, 12, 15, 21 - 360,-

Desserts

Creamy Rice Pudding
raspberry coulis
1 - 190,-

Chocolate fudge cake
wild berry compote – crumble – ice cream
1, 2, 10 - 190,-

2 course menu 625,- wine pairing 2 courses 365,-
3 course menu 725,- 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