

## STARTERS

Norwegian oysters - natural and  
with ponzu dressing  
3 / 6 / 12  
120,- / 230,- / 400,-  
(molluscs, soy)

Beef tartare with chive mayonnaise, pickled  
vårbeger mushroom and crispy shallots  
small 205,-  
large 245,-  
(egg, mustard)

Fish taco - fried cod with black garlic,  
cucumber and salsa of fermented celery  
2 pc. 169,-  
(fish, egg, mustard, celery, gluten)

Halibut ceviche with leche de tigre,  
sweetpotato, green chili and cilantro  
195,-  
(fish, celery, gluten)

Fried carp with Korean BBQ sauce  
195,-  
(soya, sesame, gluten, fish, shellfish)

## SNACK BOARD

245,-

Crispy cod skin  
Fish croquettes  
Ceviche  
Bread  
Kvarg  
Mussel mayonnaise  
Seasonal salad

(fish, shellfish, molluscs, gluten, egg, mustard, milk)

## MAIN COURSES

Mussels steamed with wheat beer,  
garlic, chili and herbs  
225,-  
(molluscs, gluten)

Grilled whole turbot with asparagus,  
hazelnuts and lemon butter  
2 ppl. 495,-  
1 ppl. 325,-  
(fish, milk, hazelnuts)

Blåfjell char with green risotto, cultured milk,  
roe and black apple  
345,-  
(fish, milk)

Ravioli with ricotta, spinach and lemon  
245,-  
(gluten, egg, milk)

Entrecôte with chimichurri  
395,-

## SIDES

Grilled asparagus with guanciale,  
peperoncino and chives  
95,-

Green risotto  
95,-  
(milk)

Spring potatoes with  
clarified butter and dill  
95,-  
(milk)

Spring salad with vinaigrette  
45,-

## DESSERTS

Pavlova with vanilla cream, strawberries  
with green pepper and basil  
155,-  
(egg, nuts)

Brown butter ice cream with orange caramel,  
brioche and caramelized pecans  
155,-  
(egg, milk, gluten, pecan)

Sorbet of the day  
125,-

# MENY

