



MENU



STARTERS

Osters Royale 215,-

A serving of 3 oysters with our signature marinade, aged raspberry vinegar, Midsummer Mango, aquavaitgel and pickled mustard seeds

(shellfish, molluscs, mustard)

Salmon ceviche 195,-

sea buckthorn, green eple, pumpkin, cucumber, chulpe corn and flagship hot salt

(fish, sulfit, celeriac)

Beetroot tartare 205,-

Lightly smoked beetroot tartare, Kubbeost from Rueslåtten Ysteri, kaperberrys, pickled plums, brown butter mayonnaise, hasselnuts and lovage

(sulfit, lactose, egg, nuts)

Scallop 215,-

scallop sliced, buttermilk whey, parisienne cucumber, grapefruit segments, tapioca chips, roasted seaweed powder, dill oil, chili salt

(shellfish, lactose)

SIDES

French Fries 65,-

Fried Chards 75,-

grilled with xo sauce and roasted almonds

(shellfish, celeriac, sulfit, nuts, soya, lactose)

Potato Cream 85,-

Classic creamy potato with chives

(lactos)

Crudite salat 75,-

Root Vegetables lightly marinated

(sulfit)

Roasted vegetables in Nduja butter 75,-

Root vegetables, roasted and glazed in spicy butter

(lactose)

MAIN COURSES

Turbot 425,-

Slow whole roasted turbot, kapers sauce, chives, trout roe, anchovies, beurre noisette and microgreens

(fish, lactose)

Lofoten Seaweed Pasta 315,-

light butter sauce, emulsified with white undredal, chives, lojrom and vene cress

(egg,fish,gluten,milk)

Byggotto alla Milanese 315,-

Byggotto with saffron and langoustine stock, white wine steamed shellfish and butter poached north sea crab

(gluten, shellfish, molluscs, sulfit, lactose, celeriac)

Today's cut from Annis Pølsemaker xxx

200g premium cut from our local butchery, served with classic peppersaus

(lactose,sulfit)

Hardanger trout 345,-

Butter poached with lemon thyme and pickled mustard seeds served on a bean and cassoulet

(lactose, fish, mustard, celeriac, gluten)

Bouillabaisse 365,-

A hearty creamy soup with fish, shellfish and mussels, served with sauce rouille and sourdough bread

(fish, shellfish)

DESSERTS

Baked St. Marcellin 195,-

Cloudberry chutney and caramelised sourdough bread

(lactose, sulfit, gluten)

Tiramisu 185,-

Lemon micro sponge cake, cottage cheese from Alm Østre Gård, espresso caramel

(gluten, nuts, lactose, egg)

Sorbet selection 75,- per scoop

Passion fruit, black currant, peach

Chocolate tarte 195,-

Slightly warm chocolate tart with plum compote and cinnamon ice cream

(gluten, soya, egg, milk)