

STARTER

BLINIS WITH LØYROM / ROSSINI 325/ 725

10 Potatoblinis with Sour Crème from Røros, chives,
red onion and caviar
Oat, Milk, Fish, Egg

CRUDO 175

Raw marinated halibut on lime and pink pepper, kohlrabi, sour
cream from Røros, sourdough pearls, avocado cream and
cucumber consume with dill
Fish, Oat, Milk

BEEF TARTARE 195

Beef tartare from Trondheim Slaktehus, bacon mayo,
fried porkskin, mustard seeds and dehydrated egg yolk
Mustard, Egg, Milk, Oat

BETROOT TATARE 175

Tartare made on beetroot from Grindal, mushroom mayo,
capers, mustard seeds, dehydrated egg yolk
Mustard, Egg, Milk, Oat

YAKITORI - SCALLOPS FROM FRØYA 215

Scallops, braised leeks, scallop mayo, squid ink chips and
a sauce on cucumber, parsley and tapioca
Molluscs, Fish, Milk

YAKITORI - WAGYU FROM HOKKAIDO 415

60 gr. Wagyu from Hokkaido grilled on a Japanese Yakiitori Grill
with Jerusalem artichoke chips and Wagyu mayo

MAIN COURSE

"MASTERCHEF FLATFISK" 395

Grilled turbot from Kvinesdal, hash brown, baked beets, black
cabbage, turnip and Hollandaise on brown butter
Molluscs, Fish, Milk

DUCK FROM HOLTE FARM 425

Apple-glazed duck breast with Christmas aromas, potato purée,
Jerusalem artichoke, flower sprout and Sherry sauce
Milk

MUSHROOM RISONI 315

Risoni pasta with mushrooms from Trøndelag,
Holtefjellcheese from Eiker Gårdsysteri and cured egg yolk
Oat, Egg, Milk

TRUFFLE RISONI 415

Risoni pasta with mushrooms and Truffle from Piemonte,
Holtefjellcheese from Eiker Gårdsysteri and cured egg yolk
Oat, Egg, Milk

CHEESE

HOLTEFJELL XO FROM HOKKSUND 185

Cream of Holtefjellcheese from Eiker Gårdsysteri,
Krumkake, cloudberry and blackberry
Milk, Egg, Oat

RÅBLÅ FROM GRINDAL 165

Local cheese with VM Gold, fig jam,
roasted macadamia nuts and honey
Milk

DESSERT

CARAMEL & BLUEBERRY 185

Blueberry ice cream, caramel espoma,
crystallized dry milk, dried berries and salt caramel crisp
Milk, Egg

CHOCOLATE FROM JENTENE PÅ TUNET 115

3 pieces of chocolate - International Chocolate Awards Winner