

..... SET MENU

AMOUSE-BOUCHE

Potato Blini with sour cream from Røros and Caviar

Fish, Oat, Milk

CRUDO

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

Beef tartare from Trondheim Slaughterhouse, bacon mayo, fried porkskin, mustard seeds and dehydrated egg yolk.

Served with Japanese milk bread and butter from Røros

Mustard, Egg, Milk, Oat

DUCK FROM HOLTE FARM

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

Milk

CARAMEL & BLUEBERRY

Blueberry ice cream, fluffy caramel espoma, crystallized dry milk, dried berries and salt caramel crisp.

Milk, Egg

SET MENU 745 DRINK PAIRING 545

..... TASTING MENU

AMOUSE-BOUCHE

Potato Blini with sour cream from Røros and Caviar

Fish, Oat, Milk

CRUDO

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

YAKITORI GRILLED SCALLOPS FROM FRØYA

Scallops from Frøya, braised leeks, scallops mayo, squid ink chips and a sauce on cucumber, parsley and tapioca

Molluscs, Fish, Milk

“MASTERCHEF FLATFISH”

Grilled turbot from Kvinesdal, baked beets, black cabbage, turnip and Hollandaise on brown butter.

Molluscs, Fish, Milk

DUCK FROM HOLTE FARM

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

Milk

HOLTEFJELL XO FROM HOKKSUND

Cream of XO Holtefjellcheese from Eiker Gårdsysteri, krumkake, cloudberry and blackberry.

Milk, Oat, Egg

CARAMEL & BLUEBERRY

Blueberry ice cream, fluffy caramel espoma, crystallized dry milk, dried berries and salt caramel crisp.

Milk, Egg

TASTING MENU 945 DRINK PAIRING 795