

MENU

Forrett

STEKT KAMSKJELL / SEARED SCALLOPS

*Avruga kaviar, trøffel, blomkålpuré,
granateple & grønnkålchips / Avruga caviar, truffle, cauliflower
pure, pomegranate & kale chips*

Inneholder/Contains: Bløttdyr/Molluscs, Melk/Milk

Wine: Chablis Brocard Burgundy, France

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Mellomrett

GRILLET ELGTARTAR / GRILLED MOOSE TARTAR

*Røkt potetsalat, tyttebær reduksjon, trøffelpotet & urtecrumble /
Smoked potato salad, lingonberry reduction, truffle potato & herb
crumble*

Inneholder/Contains: Melk/Milk, Egg

Wine: Les Dauphins Côtes du Rhône Reserve, France

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Hovedrett

ØRRET / TROUT

*Soppuré, sitron pomme Anna, ristede hasselnøtter, urter
& dillsoyasmørsaus / Mushroom puree, lemon pommes Anna potato,
roasted hazel nuts, herbs & dill soya butter sauce*

Inneholder/Contains: Melk/Milk, Nøtter (hasselnøtter/hazelnuts),

Soya, Fisk/Fish

Wine: Riesling Neef Emmerich Rheinhessen, Tyskland / Germany

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Dessert

LANGTIDSBAKT EPLETERRIN AV NORSKE AROMAEPLER / LOW COOKED APPLE TERRINE FROM NORWEGIAN AROMA APPLES

*Karamellisert melkekrem, sitronverbena gele & Snøfrisk is /
Caramelized milk cream, lemonverbena jelly & Snøfrisk ice cream*

Inneholder/Contains: Melk/Milk, Nøtter/Nuts (mandler/almonds),

Hvete/Wheat, Egg

Kaffe avec