

Winter

Starters	
Pumpkin cream soup with dark chocolate and blue cheese (m,n)	165,-
Potato waffle with reindeer stew, lingon berries and pickled onion (m,e,g)	175,-
Salmon and halibut	
with red cabbage chips and dill-beetroot-mayonnaise (e,g,f)	195,-



Main course	
Tenderloin of Beef with sweet potato, shiitake, onion jam and sauce démi-glace (m)	585,-
Sirloin of Lamb with pine seed–mint-crumble, celery root puré and green asparagus (m,g,n)	465,-
Pork neck from Myklevik filled with mushroom with truffle–potato–puré, caramelized Brussel`s sprouts and sauce démi-glace (m,g)	395,-
Duck breast with caramelized carrot, apple-pear-puré, king oyster mushroom and red currant sauce (m)	475,-
Halibut with Champagne Beurre blanc, cauliflower nutmeg puré, romanesco and avruga caviar (m,f,b)	445,-
Risotto (vegetarian) with mushroom (m)	325,-



Burgers	
Beef Burger with bacon, red onion, pickles, smoked cheddar-dressing, BBQ-sauce, french fries (e,g,m)	295,-
Lamb burger with halloumi, chilipepper,red onion, tsatsiki, BBQ-sauce french fries (e,g,m)	245,-
Chicken burger with tomato, spring onion, smoked cheddar-dressing, BBQ-sauce, french fries (e,g,m)	245,-
Vegetarian burger with guacamole, goat cheese, tomato, onion, pickles, tsatsiki, smoked cheddar dressing, french fries (e,g,m)	255,-
Sweet potatoe fries instead of regular french fries	35,-