



STARTERS

LANGOUSTINE SOUP 225 NOK

Langoustine, celery, pickled pearl onions,
fennel, saffron & langoustine oil
(sh, m, c, mus, su)

MUSHROOMS 195 NOK

Seasonal mushrooms, roasted yeast espuma, croutons,
pickled beets, tarragon & lingonberries
(e, m, mus, su, w, r, ba)
Add truffle + 55 nok

OYSTER 35 NOK/EACH

(3 for 95 NOK, 6 for 170 NOK)
Mignonette & lemon
(mo, su)

POTATO & VENDACE ROE 295 NOK

Crispy potato cake, Västerbotten cheese, vendace roe from
Røros, Røros sour cream, red onion, chives, dill & lemon
(e, f, m)

TARTARE 205 NOK

Dry-aged beef, parsley mayonnaise, pickled chili,
Tabasco dressing, nasturtium, Pecorino & potato sticks
(e, m, su, c, mus, f)

SALMON 205 NOK

Lightly cured salmon, sour cream with horseradish, dill oil, and
crispy rye
(f,m,g, rye,)

TO START WITH

OYSTERS & CHAMPAGNE 255 NOK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

GRILLED HALIBUT 435 NOK

Halibut, mussels, Nduja, Milanese risotto,
garlic, lemon & turnip
(f, m, c, su, mo)

GNOCCHI 295 NOK

Gnocchi, chanterelles, Swiss chard, pickled onion,
Holtefjell cheese & Jerusalem artichoke crisps
(w, e, m, mus, su)

SCHNITZEL 285 NOK

Veal, anchovy butter, grilled lemon, crispy capers,
French fries & green salad
(w, e, f, m, mus, su)

CHEESEBURGER 305 NOK

Chuck, brisket & beef tallow, cheddar,
house dressing, lettuce, tomato, silver onion,
Parmesan & herb-salted French fries
(w, ba, m, su, mus)

BRAISED BEEF CHEEK 385 NOK

Braised beef cheek, carrots, pickled shallots,
rich beef jus, potato puré & truffle
(m, c, mus, su)
Extra truffle + 55 nok

DUCKBREAST 395 NOK

Port wine jus with forest berries
Variation of Jerusalem artichoke with creamy potato puré
(Su,M)

FROM THE GRILL

CÔTE DE BOEUF 800 GRAM 1000 NOK

Served with grilled lemon,
served with 4 sides of your choice

TURBOT 475 NOK

Served with grilled lemon (f)

BEEF TENDERLOIN 495 NOK

Served with grilled lemon

All items from the grill comes with two sides or sauces of your choice

DESSERTS

PLUMS 155 NOK

Seasonal plums, Amaretto, Cognac ice cream & almonds (e, m, a, su)

BROWN CHEESE MOUSSE 155 NOK

Cloudberry sorbet and glazed Krumkake (waffle cookie)(M,g, Hw,,e)

BUTTERSCOTCH PUDDING 165 NOK

Brown cheese, roasted pecan nuts, whipped crème fraîche & toffee sauce (g,wh,m)

CRÈME BRÛLÉE 145 NOK

Classic with vanilla (e, m)

CHOCOLATE TRUFFLES 40 KR

A=Almonds, C=Celery, BA=Barley, BU=Buckwheat, E=Egg, F=Fish, HA= Hazelnut, L=Lupin, M=Milk,
MO=Mollusc, MUS=Mustard, PE=Peanuts,SES=Sesame, SH=Shellfish, SOY=Soy, SU=Sulphites, W=Wheat

CHEF'S CHOICE

3- course set menu 725 nok/pp

5- course set menu 945 nok/pp

Vegetarian 3- course 525 nok/pp

Vegetarian 5- course 725 nok/pp

The set menu is served to everyone at
the table

Wine pairing 545 nok/pp

Wine pairing 875 nok/pp

SIDES

65 NOK/EACH

FRENCH FRIES (m)

POTATO PURÉ (m)

SIDE SALAD (mus, su)

BROCCOLINI

SAUCES

45 KR/EACH

BÉARNAISE SAUCE (ba, e, f, m)

ANCHOVY BUTTER (f, m)

RED WINE SAUCE (su)