



STARTERS

LANGOUSTINE SOUP 225 NOK

Langoustine, celery, pickled pearl onions,
fennel dill, 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 90 NOK, 6 for 175 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)

NORDIC VITELLO TONNATO 205 NOK

Veal roastbeef, smoked mackerel emulsion, horseradish
mayonnaise, pickled mustard seeds, crispy capers, cucumber
(mus, e, su)

TO START WITH

OYSTERS & CHAMPAGNE 255 NOK

PLAT DU JOUR

DAILY SPECIAL

MAIN COURSE

GRILLED TURBOT 435 NOK

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

GNOCCHI 295 NOK

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

SCHNITZEL 385 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 purée & truffle
(m, c, mus, su)
Extra truffle + 55 nok

CARRÉ OF PORK 415 NOK

grilled pork carré, chorizo & hollandaise, crispy chorizo,
apricot, hazelnuts, mashed potatoes, grilled broccolini
(su, has, n, m, e)

FROM THE GRILL

COTE DE BOEUF 800g (for 2 persons) 1000 NOK

Served with grilled lemon (served with 4 sides)

REDFISH 375 NOK

Served with grilled lemon (f)

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)

SWISS ROLL 145 NOK

Sea buckthorn curd, sea buckthorn gel & white chocolate cream (w, e, so, m)

CHOCOLATE NEMESIS 155 NOK

Served with a whipped blend of yoghurt, cream & crème fraîche (e, m)

CRÈME BRÛLÉE 145 NOK

Classic with vanilla (e, m)

CHOCOLATE TRUFFLE 40 NOK

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

Förrätt

Description

Varmrätt

Description

Dessert

Description

Set menu 695 sek/pp
Served to everyone at the table

SIDES

65 NOK/ EACH

FRENCH FRIES (m)

POTATO PURÉE (m)

SIDE SALAD (mus, su)

BROCCOLINI

SAUCES

45 KR/EACH

BEARNAISE SAUCE (ba, e, f, m)

ANCHOVY BUTTER (f, m)

RED WINE SAUCE (su)