

lunch

Oysters *(MO, SU)*	Apple cider vinegar, cress and shallots. ***Add 15 g vendace roe +95,-***	70,- per. pc.
Fresh sheep`s milk from Olavsbråten *(N, SO, LA, M, G, G-WH)*	Glazed carrots, carrots miso, salted almonds, green salad and sea buckthorn.	305,-
Toast Skagen *(LA, M, SH, E, MU, G-WH, F)*	Homemade brioche, dressed prawn salad and whitefish roe. ***Add 15 g vendace roe +95,-***	305,-
Virgin Herring *(LA, F, SU, G-WH, G-BA, E)*	Confit potatoes, shallots, pickles and chives, Bøkling garum egg yolk.	305,-
Klippfisk Gratin *(F, LA, SU, C)*	Salted cod with white port wine sauce. Pickled seaweed and potato purée.	375,-
Moules Frites *(MO, LA, SH, E, MU)*	Blue mussels steamed in white wine, carraway-dill cream sauce. Served with Fries and smoked shrimp mayonnaise.	380,-
) Beef Tartare *(SP, E, F, SU, LA, G-RY, MU, G-WH)*	Tartare sauce, mustard seeds, Holtefjell XO, rye bread chips and egg yolk. Fries. ***Add 15 g vendace roe +95,-***	400,-
Dry Aged Cheeseburger (G-WH, SH, SU, C, F, M, LA, E, MU)	Homebaked brioche, mustard mayonnaise, fermented cabbage, pickles, grilled onion, demi glace, smoked cheese. Fries, beetroot ketchup.	355,-
Beef Cheek Vol-au-vent *(G-WH, LA, SU, M, MU, SO)*	Slow-braised beef cheek vol au vent in beer sauce,homemade butter puff pastry. Green salad with vinaigrette.	375,-

Sides

Bread & Butter *(G-WH, L)*		55,-
Fritert pommes Anna *(F, LA, G-WH)*	With sour cream, pickeld shallot and chives. ***Add 15 g vendace roe +95,-***	95,-
Pommes frites *(E, MU, G-WH)*		85,-
Salad w/ Vinaigrette *(MU)*		65,-

Desserts

Millefeuille *(E, M, G-HV, LA)*	Tonka cream and caramel sauce.	199,-
Panna cotta *(LA, SU)*	Made with fresh goat`s milk cheese. Vanilla, armagnac sirup, plum.	199,-
Ice Cream or sorbet of the Day *(G-HV, E, LA, PI)*	Please ask your waiter.	79,-
Cheese Plate *(LA, V, HN, G-HV, SU, SP)*	Norwegian honey, figs and nut bread. *Add salad and vinaigrette +35,-*	240,-

Allergies

Molluscs (MO) · Egg (E) · Fish (F) · Gluten (G) · Wheat (G-WH) Oat (G-OA), Hazelnuts (H) · Rye (G-RY) · Barley (G-BA) · Lactose (LA) · Spelt (G-SP) · Lupine (LU) · Almonds (A) Milk (M) · Nuts (N) · Peanuts (P) · Poppy seeds (PS) · Celery (C) · Pistachios (PI) Mustard (MU) · Sesame (S) · Shellfish (SH) · Soya (SO) · So2/ Sulphite (SU) · Walnut (WA) · Pecan (PE)

