



DINNER

Appetizers

Oysters (MO, SU)	Apple cider mignonette <i>*Add 15 g vendace roe +95,-</i>	70,- per. pc.
Beef Croquettes (E, SU, MU, G-WH, F, M, LA, G-BA,C)	Served with Parmesan-garum mayonnaise	98,-
Charcuterie (G-WH, M, LA)	Selection of cold cuts from IOM Served with sourdough bread and butter	295,-
Fried pommes Anna (G-WH, LA, F)	With sour cream, pickeld shallot and chives <i>*Add 15 g vendace roe +95,-</i>	95,-

Starters

Virgin Herring (LA, F, SU, G-WH, G-BA, E)	Red morene potato, shallots, pickles and chives. Bøklings Garum egg yolk. <i>*Add 15 g vendace roe +95,-</i>	280,-
Fresh sheep's milk cheese (N, SO, LA, M, G, G-WH)	Glazed carrots, carrots miso, salted almonds.	280,-
Roasted Bone Marrow (G-WH, MO, SU, C, LA, M)	Sauteed snails, sherry sauce, sourdough toast.	290,-
Vol-au-Vent (G-WH, LA, SH, F, M, G-BA, MO, SU, SH)	Shellfish velouté and roasted langoustine in homemade viennoise pastry. <i>*Add 15 g vendace roe +95,-</i>	330,-
Pan-seared Scallops (G-BA, G-WH, SU, SF, M, LA)	Scallops garum, raw cabbage and toasted brioche. <i>*Add 15 g vendace roe +95,-</i>	330,-
Beef Tartare (SP, E, F, SU, LA, G-RY, MU, G-WH)	Classic blend, Holtefjell XO, rye bread chips and egg yolk. <i>+ double as main with fries</i> <i>*Add 15 g vendace roe +95,-</i>	280,- 400,-
Pâté en croûte (E, G-WH, LA, S, SU, SP, PI)	Elk, pork, foie gras, homemade puff pastry, mostarda, pickles.	335,-

Mains

Roasted cabbage (LA, SO, MU, M)	Roasted cabbage with miso butter, horseradish, green salad and fries.	375,-
Moules frites (MO, LA, SH, E, MU)	Steamed in white wine, caraway-dill. Fries and smoked shrimp mayonnaise.	385,-
Fish Soup (SH, MO, F, G-WH, C, SU, LA, M)	Croutons, sour cream, skate fish, anis and pastis.	395,-
Klippfisk (F, C, LA, SU)	Salted cod with white port wine sauce Pickled seaweed and potato purée.	385,-
Dry-aged T-Bone for two (G-WH, LA, F, SO, SU)	Pommes Anna, green salad, anchovy caper butter.	599,- pr. pers.
Koji-marinated Pork Belly (G-WH, F, C, LA, SU)	Tangy mint dipping sauce, winter apples, fermented cabbage with kelp. Duchess potatoes.	495,-
Beef tenderloin (LA, C, SU, SO, N, G-WH)	Choose between Pepper Sauce or Bordelaise Sauce . Green Salad and fries.	525,-

Desserts

Le Colonel (SU)	Homemade sorbet made with norwegian winter apples and apple aquavit.	139,-
Millefeuille (E, M, G-WH, LA)	Tonka cream and caramel sauce.	205,-
Panna cotta (LA, SU, M, E)	Made with fresh goat`s milk cheese. Vanilla, armagnac sirup, plum.	205,-
Crumble pie (G-WH, LA, M)	Apple and vanilla ice cream.	205,-
Chocolate Profiteroles (G-HV, E, LA, SO, H, M)	Hazelnuts ice cream, mushroom shoyu caramel, chocolate sauce.	205,-
Cheese Plate (LA, WA, H, G-WH, SU, MU)	Norwegian honey, figs and nut bread. <i>Add salad and vinaigrette +35,-</i>	240,-



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)

Allergies