



meny

Småretter

Østers (B, SU)	Eplesidermignonette	65,- pr. stk.
Gås kroketter (E, G-HV, SU, M, LA, S)	Serveres med Parmesan-garum mayonnaise	98,-
Spekefat (G-HV, M, LA)	Utvalg av spekeskinke fra Indre Oslo. Matforedling, serveres med surdeigsbrød og røkt smør	285,-

Forretter

Jomfrusild (LA, F, SU, G-HV, G-BY, E)	Rød morenepotet, sjallottløk, pickles og gressløk. Garumeggeplomme	275,-
Hvit asparges (NU)	Fermentert paprike-sauc,ramsløksolje, Hasselnøtter	295,-
Bakt margeben (G-HV, B, SU, S, LA, M)	Sauterte vingårdssnegler, sherrysaus og surdeigstoast	290,-
Vol-au-Vent (G-HV, G-BY, LA, SD, F, M)	Skalldyrveloutè og ristet sjøkreps fylt i hjemmelaget wienerdeig	330,-
Oksetartar (SP, E, F, SU, LA, G-RU)	Tartarsaus, sennepsfrø, Holtefjell XO, rugchips og eggeplomme + som hovedrett med friterte poteter	275,- 395,-

Hovedretter

Stekt spisskål (LA, SO, SP, M, MA)	Stekt spisskål med misosmør. Grønn salat	385,-
Dampede blåskjell (B, SD, LA, E, SP)	Hvitvinsdampet med blåskjell i karve- og dills. Pommes frites og røkt rekemajones	380,-
Fiskesuppe (B, SD, F, G-HV, S, SU, LA, M)	Surdeigskrutonger, rørosrømme, skate, anis og pastis	395,-
Klippfisk (F, S, LA, SU)	I hvit portvinssaus med syltet sjøgress Potetpuré	380,-
Storfeshortribs (F, SO, S, SU, LA, G-HV, E, SP)	Kålsalat, fermentert kål, røkt tang og lønnesaus. Gratin dauphinois	445,-
Tørrmodnet T-bone for to (F, SO, LA, M, SU)	Pommes anna, grønn salad og ansjos-og kaperssmør	599,- pr. pers.
Indrefilet av storfe (LA, S, SO, SU, N, G-HV)	Valg mellom peppersaus eller bordelaise- saus. Pommes frites, grønn salat	520,-

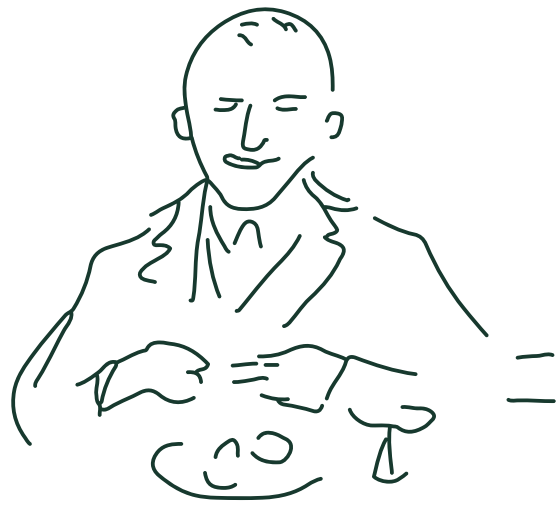
Dessерter

Millefeuille (E, M, G-HV, LA)	Tonkakrem og karamellsaus	199,-
Fløtepudding (LA, SU, M, E)	Laget med ferskost av geitemelk. Rabarbraconsomme	199,-
Sjokoladeprofiteroler (M, G, E, LA, SO, HN)	Hasselnøttis, sopp-shoyu-karamel, sjokoladesaus	199,-
Fylt pannekake (G-HV, LA, E, M, SO)	Bergarmotkrem, appelsinkaramel	199,-
Ostetallerken (LA, V, HN, G-HV, SU, SP)	Norsk honning, fiken og nøttebrød <i>Legg til salat med vinaigrette +35,-</i>	235,-

Allergener

Bløtdyr (B) · Egg (E) · Fisk (F) · Gluten (G) · Hvete (G-HV) · Havre (G-Ha) · Rug (G-RU) Bygg (G-BY) · Pekan (PE) · Pistasj (PI) · Spelt (G-SP) · Lupin (L) · Mandler (MA) Macadamia (MC) · Melk (M) · Nøtter (N) · Hasselnøtter (HN) · Valmuefrø (VF) Laktose (LA) · Peanøtter (P) · Selleri (S) · Valnøtter (V) · Sennep (SP) · Sesamfrø (SF) Skalldyr (SD) · Soya (SO) · So2/Sulfitt (SU) ·





menu

Appetizers

Oysters (MO, SU)	Apple cider mignonette	65,- per. pc.
Goose 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	285,-

Starters

Virgin Herring (LA, F, SU, G-WH, G-BA, E)	Red morene potato, shallots, pickles and chives. Bøkling Garum egg yolk	275,-
White Asparagus (NU)	Fermented paprika sauce, wild garlic oil. hazelnuts	295,-
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 veloutè and roasted langoustine in homemade viennoise pastry	330,-
Beef Tartare (SP, E, F, SU, LA, G-RY, MU, G-WH)	Tartare sauce, mustard seeds, Holtefjell XO, rye bread chips and egg yolk <i>+ double as main with fries</i>	275,- 395,-

Mains

Roasted cabbage (LA, SO, MU, M)	Roasted cabbage with miso butter. Green salad	385,-
Moules frites (MO, LA, SH, E, MU)	Steamed in white wine, caraway-dill. Fries and smoked shrimp mayonnaise	380,-
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	380,-
Beef short ribs (F, SO, C, SU, LA, M, G-WH, E, MU)	Coleslaw, fermented cabbage, smoked seaweed and maple sauce. Gratin dauphinois	445,-
Dry-aged T-Bone for two (G-Hv, LA, F, SO, SU)	Pommes Anna, green salad, anchovy caper butter	599,- pr. pers.
Beef tenderloin (LA, C, SU, SO, N, G-WH)	Choose between Pepper Sauce or Bordelaise Sauce . Pommes Frites and Green Salad	520,-

Desserts

Millefeuille (E, M, G-WH, LA)	Tonka cream and caramel sauce	199,-
Panna cotta (LA, SU, M, E)	Made with fresh goat´s milk cheese. Rhubarb consommé	199,-
Crêpe (G-WH, LA, E, M, SO)	Bergamot cream, orange caramel	199,-
Chocolate Profiteroles (G-HV, E, LA, SO, H, M)	Hazelnuts ice cream, mushroom shoyu caramel, chocolate sauce	199,-
Cheese Plate (LA, WA, H, G-WH, SU, MU)	Norwegian honey, figs and nut bread <i>Add salad and vinaigrette +35,-</i>	235,-



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