



MENU

Oysters (MO, SU)	Apple cider vinegar, cress and shallots.	70,- per. pc.
Fresh sheep´s milk cheese (N, SO, LA, M, G, G-WH)	Summer tomatoes, salted almonds, tarragon.	305,-
Virgin Herring (LA, F, SU, G-WH, G-BA, E)	Confit potatoes, shallots, pickles and chives, Bøklingsgarum egg yolk. <i>*Add 15 g vendace roe +95,-</i>	305,-
Smoked shrimps (SU, SH, E, MU, G)	Mustard mayo, rye bread.	295,-
Beef Tartare (SP, E, F, SU, LA, G-RY, MU, G-WH)	Classic blend, mustard seeds, Holtefjell XO, rye bread chips and egg yolk. <i>*Add 15 g vendace roe +95,-</i>	400,-
Toast Skagen (LA, M, SH, E, MU, G-WH, F)	Homemade brioche, dressed prawn salad and whitefish roe. <i>*Add 15 g vendace roe +95,-</i>	305,-
Charcuterie (G-WH, M, LA)	Selection of cold cuts from IOM. Served with sourdough bread and butter.	295,-
Roasted Cabbage (LA, SO, MU, M)	Roasted cabbage, miso butter. Salad with vinaigrette.	295,-
Moules Frites (MO, LA, SH, E, MU)	Blue mussels steamed in white wine, caraway-dill cream sauce. Served with fries and smoked shrimp mayonnaise.	380,-
Klippfisk Gratin (F, LA, SU, C)	Salted cod with white port wine sauce. Pickled seaweed and potato purée.	375,-
Beef Cheek Vol-au-vent (G-WH, LA, SU, M, MU)	Slow-braised beef cheek vol au vent in beer sauce, homemade butter puff pastry. Green salad with vinaigrette.	375,-
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,-
Veal brisket (LA, SU, F, G, G-WH)	White caper sauce, endive. Gratin Dauphinois.	405,-

Sides

Bread & Butter (G-WH, L)		55,-
Fritert pommes Anna (F, LA, G-WH)	With sour cream, pickled shallot and chives.	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.	205,-
Panna cotta (LA, SU)	Made with fresh goat´s milk cheese. Rhubarb consommé.	205,-
Ice Cream or sorbet of the Day (G-HV, E, LA, PI)	Please ask your waiter.	205,-
Cheese Plate (LA, V, HN, G-HV, SU, SP)	Norwegian honey, figs and nut bread. <i>*Add salad and vinaigrette +39,-</i>	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)

