

Menu Wednesday

Pan-seared scallops

NOK 279

Served with pea purée, chorizo from ASK, cress and ponzu sauce

Allergens: shellfish, milk, wheat (gluten)

Wine recommendation

Chablis Domaine Louis Moreau
Burgund, Frankrike

Roasted venison fillet

NOK 589

Served with celeriac purée, king oyster mushrooms, pickled red onion, root vegetables, port wine sauce and potato cake

Allergens: milk, egg

Wine recommendation

Balthazar Côtes du Rhône
Rhône, Frankrike

Chocolate fondant with raspberry sorbet

NOK 230

Allergens: wheat (gluten), milk, egg

Wine recommendation

Haider Grüner Veltliner Eiswein
Burgenland, Østerrike

3-course menu NOK 1 098

Wine pairing, 3 glasses NOK 530

Wine pairing, 2 glasses NOK 395

Individual dish prices do not include wine

Kids Menu Wednesday

Hamburger with French fries

NOK 299

Allergens: gluten, milk

**Chicken fillet with potato purée and
seasonal vegetables**

NOK 269

Allergens: milk

Menu Thursday

Trout tartare

NOK 215

Served with wild garlic aioli, trout roe and heartleaf cress

Allergens: fish, egg

Wine recommendation

Frelin L'Émotion Authentique Sancerre
Loire, Frankrike

Oven-baked beef tenderloin

NOK 489

Served with celeriac purée, steamed broccolini, glazed root vegetables, confit tomatoes, pepper sauce and rosemary potatoes

Allergens: milk

Wine recommendation

Prá Morandina Valpolicella
Veneto, Italia

New York cheesecake

NOK 195

Served with sea buckthorn coulis and berries from Noresund

Allergens: wheat (gluten), milk, egg

Wine recommendation

Royal Tokaji Late Harvest
Tokaj, Ungarn

3-course menu NOK 899

Wine pairing, 3 glasses NOK 521

Wine pairing, 2 glasses NOK 396

Individual dish prices do not include wine

Kids Menu Thursday

Pasta Bolognese

Allergens: gluten, milk

NOK 199

Mountain trout with potato purée and seasonal vegetables

Allergens: milk, fish

NOK 279

Menu Friday

Pan-seared scallops

NOK 279

Served with pea purée, chorizo from ASK, cress and ponzu sauce

Allergens: shellfish, milk, wheat (gluten)

Wine recommendation

Chablis Domaine Louis Moreau
Burgund, Frankrike

Roasted venison fillet

NOK 589

Served with celeriac purée, king oyster mushrooms, pickled red onion, root vegetables, port wine sauce and potato cake

Allergens: milk, egg

Wine recommendation

Balthazar Côtes du Rhône
Rhône, Frankrike

Chocolate fondant with raspberry sorbet

NOK 230

Allergens: wheat (gluten), milk, egg

Wine recommendation

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Burgenland, Østerrike

3-course menu NOK 1 098

Wine pairing, 3 glasses NOK 530

Wine pairing, 2 glasses NOK 395

Individual dish prices do not include wine

Kids Menu Friday

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NOK 299

Allergens: gluten, milk

Chicken fillet with potato purée and seasonal vegetables

NOK 269

Allergens: milk

Menu Saturday

Trout tartare

NOK 215

Served with wild garlic aioli, trout roe and heartleaf cress

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Loire, Frankrike

Oven-baked beef tenderloin

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Allergens: milk

Wine recommendation

Prá Morandina Valpolicella
Veneto, Italia

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Tokaj, Ungarn

3-course menu NOK 899

Wine pairing, 3 glasses NOK 521

Wine pairing, 2 glasses NOK 396

Individual dish prices do not include wine

Kids Menu Saturday

Pasta Bolognese

NOK 199

Allergens: gluten, milk

Mountain trout with potato purée and seasonal vegetables

NOK 279

Allergens: milk, fish