

New Year's Eve Menu

Kalix Ljörom 30 g

Served with grated boiled-boiled egg, chives, Røros sour cream from and red onion.

Allergens: fish, egg, milk

NOK 459

Gratinated Lobster Tail with Aromatics

Served with asparagus, hollandaise cream and löjrom.

Allergens: gluten, milk, mustard, egg, fish, shellfish

Beef Tenderloin

Served with carrot purée, mushroom medley, Brussels sprouts, baked Jerusalem artichoke and green peppercorn sauce.

Allergens: milk, mustard, sulphites

Chocolate Fondant

Served with cherry compote, vanilla ice cream and roasted nuts.

Allergens: milk, nuts, gluten, egg, sulphites

3-course menu NOK 1 189

See separate drinks menu