Christmas Menu

Trout Carpaccio

Served with fried capers, red onion, cress,
Parmesan cream and lemon oil.

Allergens: fish, milk, mustard, sulphites

Oven-Roasted Venison Rack with Herb Crust

Served with Brussels sprout tops, pumpkin purée, pickled
blackcurrants, potato gratin and rosemary jus.

Allergens: wheat (gluten), milk, egg, mustard, sulphites

Caramel Pudding

Served with caramelised walnuts,
burnt chocolate and berries.

Allergens: milk, nuts, egg, sulphites

2-course menu (main course and dessert) NOK 779

3-course menu NOK 978

Please see our separate drinks menu