

FORRETTER | *STARTERS*

Akevittgravet laks

Sennepsaus, ørretrogn og sylta rødbeter

Aquavit-cured salmon

Mustard sauce, trout roe and pickled beetroots

(F, L, E, GBHR)

NOK 165,-

Pannestekte kamskjell

Brun blomkålpure, nøttebrunt smør og edamame bønner

Pan seared scallops,

brown cauliflower pure, brown butter and edamame beans

(SF, L)

NOK 165,-

Sopp Tortelini

med soppragu og potet-trøffel skum

Mushroom Tortelini

with mushroom ragu and potato-truffle foam

(SU, E, GBHR)

NOK 145,-



HOVEDRETTER | *MAIN COURSES*

Grillet tørrfisk

Sprø bacon fra Horns, sukkererter, sennep- og brunost saus laget på brunost fra Aaland gård, confit tomat, saltbakte poteter

Grilled stockfish

Crispy bacon from Horn's, sugar snap peas, mustard & brown cheese sauce made with brown cheese from Aaland farm, confit tomatoes, baked small potatoes
(F, M, L)

NOK 395,-

Ovnsbakt torskefilet

Saute av rødkål, rosenkål og blomkål, beurre blanc, potetpure

Roasted cod filet

Saute of red cabbage, cauliflower and Brussel sprouts, beurre blanc, potato pure
(F, L)

NOK 385,-

Ribbe

Madeirasaus, broccoli, glaserte gulrøtter, Gulløye potet

Traditional Christmas pork ribs

Madeira sauce, broccoli, glazed carrots, local Gulløye potatoes
(L, CEL)

NOK 345,-

Pinnekjøtt fra Horns

*F = Fish, S = Soya, SE = Sesame, GBHR = Gluten from Barley, wheat and rye, M = Mustard
SF = Seafood, SU = Sulfite, L = Lactose, E = Egg, CEL = Celery, B = Molusc, N = Nuts*

Kålrabistappe, pinnekjøtt sjy, Gulløye potet

Traditional Norwegian Lamb Ribs from the local butcher

Mashed swede, lamb jus, Gulløye potatos

(L, M, S)

NOK 425,-



DESSERTS

Riskrem

Jordbær coulis, kirsebær, karamelliserte mandler

Riz a la mande

Strawberry coulis, cherries, caramelized almonds

(L, E, GBHR)

NOK 135,-

Karamel Pudding

Karamell saus, appelsin fileter

Creme caramel

Caramel sauce, orange filets

(L, E)

NOK 175,-

Arctic Sorbet

Sjokoladecrumble.

Chocolate crumble.

(L, E)

NOK 155,-