

STARTERS.

Sooted fröyalax, strawberries, trout roe, soya butter, cauliflower	145
Marinated scallops, buttered crayfish bisque, crutong, pickled vegetables	140
Veal tartar, isterband-crust, pickled musterd seeds, beets, musterd mayo	155
Pickled Herring, egg, sourcream, rye bread, potatos, shaved red onion	125

MAIN COURSE.

Spiced Cod loin, glazed cabagge, ramson , bacon, mushroom	295
Sooted arctic char, parsnip, soy vinaigrette, chili, cucumber, zucchini	285
Flank steak, pickled avocado, crispy anion, chili mayo, macadamian nuts	295
Lamb roast beef, summer vegetables, feta-emulsion, sherry vinegar, potato	295
Hand-rolled meatballs, cream sauce, potato puree, lingon berries, cucumber	225
Raw fried broccoli, pickled tomatoes, buck wheat, soya-glaze, parmesan	175

DESSERTS.

Rubarber sorbet, granola, brown butter foam	125
Variation of Pear	115
Crème brûlée / with 36 month parmesan and black truffle	125/ 160
Homemade chocolate truffle / with a glass of dessert wine	35/115

Allergies ask staff