


À LA CARTE

SERVERES FRA 17:00 - 22:00

STARTERS

PAN FRIED SCALLOPS	205
<i>Roasted pure of jerusalem artichoke, ponzusauce with truffle, microherbs from "Grønt fra laks"</i>	
1, 5, 6, 8, 9	
BUTTER FRIED BRIOCHE WITH CREAMY SEAFOOD MIX	205
<i>Crab, shrimp, crayfish, red onion and creme fraiche.</i>	
<i>Served on butter fried brioche bread, topped with chives and freshly grated horseradish.</i>	
1, 2, 8	
CHARCUTERIE (PERFECT TO SHARE ON THE TABLE)	345
<i>Perfect as starter for 2-4 people, or as main course. A selection of cheese, cold cuts, and three types of garnish. Served with craps bread.</i>	
1, 2, 6A, 7, 11, 12, 13, 14	


MAINS

GRILLED TOMAHAWK STEAK (FOR TWO PERSONS)	475
<i>Grilled tomahawk from "Grilstad", grilled padrones and bell peppers, baked mushroom with chimmichurri, pommes bistro with spice mix, jalapenonsbernaise sauce.</i>	
<i>This meat requires a long resting time for best result, serving time is 30 minutes minimum.</i>	
1, 2, 5, 6, 10, 14	
PAN FRIED TURBOT	359
<i>Grilled cabbage, roasted mini potatoes, hollandaise sauce with chives, peas and horseradish.</i>	
1, 2, 7	
GRILLED DEER	359
<i>Seasonal vegetables baked with honey and black pepper, creamy deer sauce with green pepper and juniper, potato tart with cheese.</i>	
1, 10, 11	
CONFIT OF DUCK THIGH GRILLED ON CHARCOAL	335
CARROT AND SWEET POTATO PURE, GRILLED BROCCOLINI, DUCK SAUCE WITH SPICES AND ROASTED MINI POTATOES.	
1	
GRILLED CABBAGE 	259
<i>Hazelnut and shallots vinaigrette, seasonal vegetables baked with honey and black pepper, hollandaise sauce, potato tart with cheese</i>	
1, 2, 4D, 10	

DESSERT

PUMPKIN CAKE	175
<i>Lime and white chocolate cream, salt caramel sauce with pecan nuts, ice cream with stout beer.</i>	
1, 2, 4E, 6A	
CHOCOLATE FONDANT VALRHONA	175
<i>Milk ice cream, salt caramel sauce, crispy hazelnuts.</i>	
1, 2, 4D, 6A	

Allergener:

1 Melk	4A Mandler	4E Pekan	6 Gluten	6D Havre	9 Bløddyr	13 Lupin
2 Egg	4B Valnøtter	4F Cashew	6A Hveite	6E Spelt	10 Selleri	14 Sulfitt
3 Peanøtter	4C Pistasj	4G Pinjekjerne	6B Bygg	7 Fisk	11 Sennep	 Vegetar
4 Nøtter	4D Hasselnøtt	5 Soya	6C Rug	8 Skaldyr	12 Sesamfrø	