

# À LA CARTE

SERVERES FRA 17:00 - 22:00

## FORRETER

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### PAN FRIED SCALLOPS 205

Roasted celery root puree, warm ponzu sauce with truffle, crispy beet chips and sprouts from "Grønt fra laks".

1, 5, 6, 8, 9, 10

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### BUTTER FRIED BRIOCHE WITH CREAMY SEAFOOD MIX 205

Crab, shrimp, crayfish, red onion and creme fraiche.

Served on butter fried brioche bread, topped with chives and freshly grated horseradish.

1, 2, 6, 8

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### CHARCUTERIE (PERFECT TO SHARE ON THE TABLE) 345

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.

1, 2, 6A, 7, 11, 12, 13, 14

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## HØVEDRETTER

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### CONFIT PORK BELLY WITH THE TASTE OF CHRISTMAS 359

Baked beets and root vegetables, mustard seeds and kale, potato cream, sauce with Christmas spices.

1, 10, 11

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### LUTEFISH FROM "TASTE OF NORTH", SERVED IN THE TRADITIONAL WAY 495

Green pea stew, golden eye potato, bacon, brown cheese, syrup, cranberries, mustard from Mimi and flatbread.

1, 2, 6, 7, 11

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### PAN-FRIED TURBOT 359

Grilled cabbage, roasted baby potatoes, hollandaise sauce with chives, peas and horseradish.

1, 2, 7

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### FALLOW DEER 359

Seasonal root vegetables baked with honey and pepper, creamy venison sauce with green pepper and juniper berries, potato tart au gratin with cheese.

1, 10, 11

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### GRILLED CABBAG 259

Hazelnut and shallots vinaigrette, seasonal vegetables baked with honey and black pepper, hollandaise sauce, potato tart with cheese.

1, 2, 4D, 10

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## DESSERT

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### PUMPKIN CAKE 175

Lime and white chocolate cream, salted caramel with pecans, stout flavored ice cream.

1, 2, 4E, 6A

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### CHOCOLATE FONDANT VALRHONA 175

Milk ice cream, salt caramel sauce, crispy hazelnuts.

1, 2, 4D, 6A

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### CHEESE PLATTER 189

3 of our best cheeses, marmalade and butter fried 5-spice bread.

1, 6

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## 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	