

# À LA CARTE

SERVED FROM 17:00 - 22:00

## STARTERS

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<b>FRIED SCALLOPS</b>	<b>205</b>
<i>Roasted celery root puree, warm ponzu sauce with truffle, crispy beetroot chips and sprouts from "Grønt fra laks"</i>	
1, 5, 6, 8, 9, 10	
<b>HALIBUT CARPACCIO</b>	<b>185</b>
<i>Pickled apples, yellow chili sauce from "Hoffsaus", herb mayonnaise, crispy topping.</i>	
2, 7, 14	
<b>CHARCUTERIE (PERFECT TO SHARE ON THE TABLE)</b>	<b>345</b>
<i>Perfect as a starter for 2-4 people, or as a main course. With a selection of cheeses and cured meats, three types of side dishes. Served with the house shortbread.</i>	
1, 2, 6A, 7, 11, 12, 13, 14	

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## MAIN COURSES

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<b>CONFIT DUCK LEG</b>	<b>339</b>
<i>Butter-fried mushrooms with soya, kale, potato cream, andesjy.</i>	
1, 5, 10, 14	
<b>GRILLED TOMAHAWK STEAK (FOR TWO PEOPLE)</b>	<b>475</b>
<i>Grilled lettuce with sesame and lemon, spicy choron sauce, baked potato with brown butter, sour cream, bacon, spring onions and potato chips.</i>	
<i>This meat requires plenty of rest time after grilling, serving time is 30 minutes +</i>	
1, 2, 5, 6, 10, 14	
<b>CONFIT "KLIPPFISK" FROM TASTE OF NORTH</b>	<b>349</b>
<i>Salsa on sun-dried tomato, cherry tomato, pickled red onion, pine nuts and spinach, potato cream, olives, parsley and potato chips from Norwegian almond potatoes.</i>	
1, 4G, 7, 14	
<b>SIRLOIN OF BEEF</b>	<b>349</b>
<i>Grilled beef brushed with thyme oil, cassoulet on mushrooms, mustard seeds, kale, grilled onions and baked garlic, roasted small potatoes, spicy choron sauce.</i>	
1, 2, 11, 14	
<b>GRILLED CELERY ROOT</b> (V)	<b>259</b>
<i>Butter-fried mushrooms, chevre, crunchy nuts, kale, lightly smoked celery veloute, potato cream.</i>	
1, 4D, 5, 10	

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## DESSERT

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<b>CHOCOLATE FONDANT VALRHONA</b>	<b>175</b>
<i>Milk ice cream, salted caramel, crunchy hazelnuts.</i>	
1, 2, 4D, 6A	
<b>WARM PUMPKIN CAKE</b>	<b>175</b>
<i>Lime and white chocolate cream, salted caramel with pecans, stout flavored ice cream.</i>	
1, 2, 4D, 6A	
<b>CHEESE PLATE</b>	<b>189</b>
<i>3 of our best cheeses, sweet side dishes and butter-fried spiced bread.</i>	
1, 6	

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### Allergens:

1 Milk	4A Almonds	4E Pecan	6 Gluten	6D Oats	9 Molluscs	13 Lupine
2 Egg	4B Walnuts	4F Cashew	6A Wheat	6E Spelled	10 Celery	14 Sulfite
3 Peanuts	4C Pistachio	4G Pine nut	6B Barley	7 Fish	11 Mustard	Ⓞ Vegetarian
4 Nuts	4D Hazelnut	5 Soya	6C Rye	8 Shellfish	12 Sesame seeds	