

# THE TASTE OF HUNDHOLMEN

*The best way to get to know our local tastes is to choose our tasting menu. The food will be served on the table as we would serve our best friends.*

## HALIBUT CARPACCIO

*Pickled apples, yellow chili sauce from "Hoffsau",  
herb mayonnaise, crispy topping.*

2, 7, 14

## FRIED SCALLOPS

*Roasted celery root puree, warm ponzu sauce with truffle,  
crispy beet chips and sprouts from "Green from salmon".*

1, 5, 6, 8, 9, 10

## SIRLOIN OF BEEF

*Grilled beef brushed with thyme oil, cassoulet on  
mushrooms, mustard seeds, kale, grilled onions and baked  
garlic, roasted small potatoes, spicy choron sauce.*

1, 2, 11, 14

## CHEESE PLATE

*3 of our best cheeses, sweet side dishes  
and butter-fried spiced bread.*

1, 6

## LUN GRESSKARKAKE

*Lime og hvit sjokoladekrem, salt karamell med  
pecannøtter, iskrem med smak av stout.*

1, 2, 4E, 6A

**850,-**

(PER PERSON)

BEVERAGE PACKAGE

775,- (5 GL WINE)