

À LA CARTE

SERVERES FRA 17:00 - 22:00

STARTERS

CHARCUTERIE (PERFECT TO SHARE ON THE TABLE)	345
<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	
SCALLOPS	205
<i>Cauliflower puree, butter-fried cauliflower, white wine and mussel sauce with dill oil, crispy seaweed chips.</i>	
1, 9, 10, 14	
LØYROM	225
<i>Butter-fried brioche, cream cheese with chives, crayfish, prawns, apple and løyrom.</i>	
1, 2, 6, 7, 8	

MAIN COURSES

GRILLED WHALE	355
<i>Pepper glaze, pak choy, oyster mushrooms, fried potato boats with garlic and coriander dressing.</i>	
1, 2, 5, 12	
GRILLED BEEF	375
<i>Asparagus and broccolini, green potato salad with fresh herbs, turnips, radish and pine nuts, jalapeno bearnaise.</i>	
1, 2, 4G, 10, 14	
WOLFFISHES	365
<i>Potato cream with spring onions, grilled cabbage, asparagus beans, peas and spinach, chicken stew with fresh herbs, crispy fried ganciaie.</i>	
1, 7, 10	
GRILL PLATEAU (FOR TWO PEOPLE)	375
<i>Shortrib, grilled beef and pork, bone marrow, grilled vegetables, hasselback potato with brown butter, whipped cream and chives, jalapeno bearnaise</i>	
1, 2, 5, 10, 11, 14	
GRILLED COLLARD GREENS (V)	275
<i>Green potato salad with fresh herbs, turnips, radish and pine nuts, asparagus, butter sauce with herbal oil, seaweed powder.</i>	
1, 4G, 14	

DESSERT

DONUT	185
<i>Browned butter ice cream, caramelised popcorn and salted beer caramel.</i>	
1, 6, 14	
HUNDHOLMENS TIRAMISU	185
<i>Mascarpone cream, white chocolate and coffee cream, bisques, valrhona cocoa.</i>	
1, 2, 4A, 6	

Allergener:

1 Melk	4A Mandler	4E Pekan	6 Giuten	6D Havre	9 Bløddyr	13 Lupin
2 Egg	4B Valnøtter	4F Cashew	6A Hveite	6E Spelt	10 Selleri	14 Sulfit
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	