

The menu consists of small dishes. We recommend 3 courses or more.
The chefs each day put together 5 dishes for NOK 549, -

Oysters naturel - red wine vinaigrette..... (molluscs, sulfites)	35,- pr.
Raw marinated wild halibut from Grimstad tostada - avocado - sesame (fish, wheat, sesame)	145,-
Brown crab grilled brioche - chili - baked peppers - fennel (shellfish, milk, egg, wheat)	129,-
Klippfish egg yolk - squash - lemon - parsley - ventricina (fish, egg)	135,-
Tartar of veal egg yolk – pickled onion - løyrom - leek mayo - dried mushroom (fish, egg, mustard, sulfites)	129,-
Celeriac schnitzel herb vinaigrette - capers - peas - tomatoes - almonds..... (celery, wheat, almonds)	119,-
Carrot soup with coconut pickled pumpkin - pumpkin seeds - snow peas - bonito (fish)	125,-
Pollock salsify - grilled onion - butter sauce - avruga caviar (fish, milk, sulfites)	149,-
Smoked haddock potato and Jerusalem artichoke puree - apple - pickled onion..... (fish, milk)	149,-
Lamb terrine creamy cabbage - pickled and fried forest mushroom - mushroom glaze (milk)	159,-
Pan fried deer dried lingonberry - yellow beets - arancini with duck liver - madeira sauce (milk, sulfites, egg, wheat)	179,-
Veal entrecôte bearnaise - sweet corn - broccoli - spinach (milk, egg, mustard, sulfites)	169,-
<i>Side dish</i>	
Potatoes creation of the day	45,-
Celeriac schnitzel herb vinaigrette..... (celery, wheat)	45,-
<i>Desserts</i>	
Crème Brûlée «Smag & Behag»	89,- (milk, egg)
Baked Norwegian garden plums crumble - nut brittle ice-cream (milk, egg, wheat, hazelnuts)	89,-
Tart with autumn berries vanilla cream - meringue - blackberry sorbet (milk, wheat, egg)	89,-
Tiramisu a la minute pistachio brittle - cocoa sorbet (milk, wheat, egg, pistachio)	89,-