

This menu consists of small dishes.
Our kitchen sets a 5-course tasting menu every day for 945,-
Wine pairing 995,- / upgraded pairing 1495,-
Non-alcoholic pairing 395,-

Tartar of Veal Plum - pickled red beet - horseradish - ryebread	235,-
<i>Contains: egg, milk, rye, wheat, mustard, sulfite</i>	
Halibut - sour cream - apple - salted almonds	235,-
<i>Contains: fish, milk, mustard, almond, sulfite</i>	
Cauliflower - tomato - Bufar - basil	205,-
<i>Contains: melk, celery, wheat, sulfite</i>	
Scallops - barley - peas - burgundy cabbage - white wine sauce	265,-
<i>Contains: mollusc, celery, milk, barley, sulfite</i>	
Lobster soup - fennel - coconut milk - red curry	245,-
<i>Contains: shellfish, melk, sulfite</i>	
Cod - heart salad - cucumber - smoked butter sauce	305,-
<i>Contains: fish, milk, sulfite</i>	
Skate - leek - mushroom - brussel sprouts - leek sauce	290,-
<i>Contains: fish, milk, sulfite</i>	
Duck breast - rosette - hoisin - artichoke - orange sauce.....	315,-
<i>Contains: soy, milk, sulfite</i>	
Pork side - celery - apple - chestnut - Christmas sauce	305,-
<i>Contains: celery, milk, wheat, sulfite</i>	
Deer - yellow beet - mushroom - Jerusalem artichoke - hollandaise	315,-
<i>Contains: egg, milk, sulfite</i>	
Potatoes	69,-
<i>Contains: milk</i>	
Crème Brûlée «Smag & Behag»	180,-
<i>Contains: milk, egg</i>	
Coconut - mango - coconut sorbet - basil - peanut chip	180,-
<i>Contains: soy, barley, milk, egg, peanut</i>	
Pear - goatmilk - apple and fir shoots sirup	180,-
<i>Contains: soy, milk, wheat, egg</i>	
Waffle - chocolate mousse - walnuts - Baileys	180,-
<i>Contains: soy, milk, egg, wheat, sulfite</i>	
Cheese - 3 cheeses - cracker - gel - marmelade	205,-
<i>Contains: milk, almond, wheat, sesame, oats, barley, sulfite</i>	
Charcuterie - three cured meats - salami - almonds - cornichons	205,-
<i>Contains: almonds, sulfite</i>	
Petit Four 2 pieces / incl. coffee	69,- / 99,-
<i>Contains: milk, soy, nuts, wheat. Ask your server.</i>	