

DINNER

LAST ORDER 8:30 PM

MENU

5 COURSES - 275 PR. PERSON *(To be ordered by the whole table)*

Please inform us of allergies or dietary restrictions.

- Stracciatella with grilled plums
- Raw pollock with cherry tomatoes, fennel and selleri
- Yellow beets with smoked ricotta and tagetes
- Grilled aubergine and zucchini with a vegetable jus
- Borlotti beans, tomato, mussels and parmesan
- *The menu comes with bread. Extra bread 20,-, Filtered water, still or sparkling kr. 20,- pr person*

À LA CARTE

Served at the pace of the kitchen

SNACKS & STARTERS

Oysters:

Le Gall	3/6/12	110/195/350
Gillardeau	3/6/12	125/225/415
Homemade sourdough bread with olive oil		30
Anchovies from Cantabria		75
Boquerones from Cantabria		75
Organic mortadella		80
Charcuterie selection		115

CHEESE

Stracciatella with grilled plums	90
Selection of three cheeses served with buckwheat crackers and figs	95

SMALLER DISHES (PICK 2-3 PR. PERSON)

Hokkaido purée, baked carrots, kimchi and lemongrass	95
New small onions baked with goat cheese, beef fat and crouton	100
Potatoes, kale, clotted cream, raw porcini mushrooms	115
Borlotti beans, tomato, mussels and parmesan	135
Chantarelles baked in butterdough with lingon berries	140
Beef tatar with miso, chantarelles and savory herb	140

DESSERT

Warm apple cake with homemade honey ice cream	65
---	----

