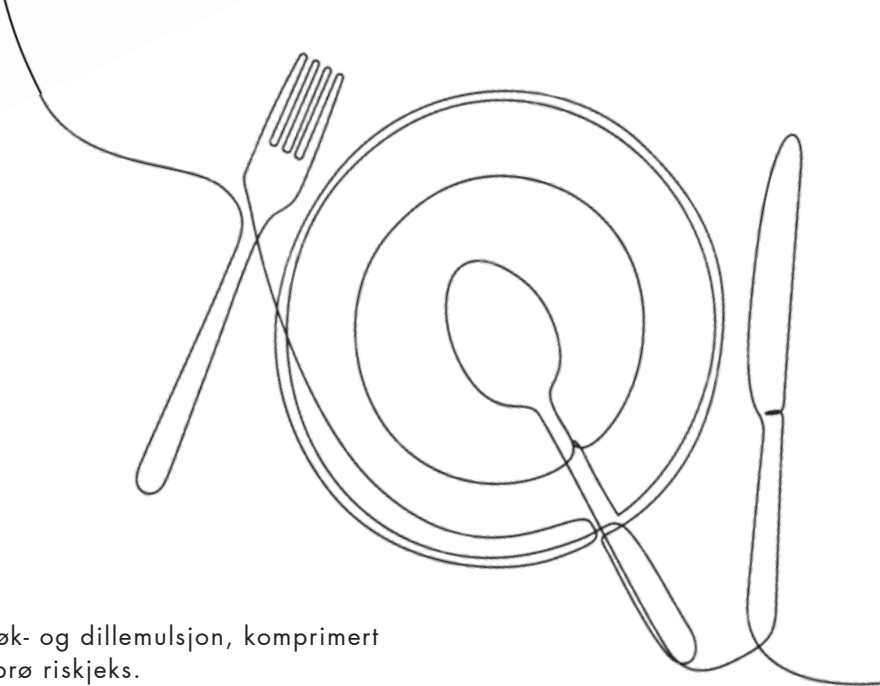


# CHEF'S CHOICE

## 3 COURSE MENU

799,-



### **Lettrøkt og råmarinert ørret** **Lightly smoked and cured trout**

Ørret fra Vestlandet. Serveres med gressløk- og dilleemulsjon, komprimert agurk, reddik, syltet jalapeño, urteolje, sprø riskjeks.

Western Norway trout, served with chive-dill emulsion, compressed cucumber, radish, pickled jalapeño, herb oil, crispy rice cracker.

*Fisk, egg, sennep, sulfitter // Fish, egg, mustard, sulphites*

### **Norda Steak**

Dagens utvalg av biff, servert med perle poteter og klassiske tilbehør.

Chef's cut of the day, served with baby potatoes and seasonal garnishes.

*Sulfitter, melk, egg, selleri // Sulphites, milk, egg, celery*

### **Jordbær og rabarbra** **Strawberry and rhubarb**

Yoghurtis, sitronverbena, aniskarse og sprø havrekrumble.

Yogurt ice cream, lemon verbena, anise cress and crisp oat crumble.

*Melk // Milk*

