

Chef's choice 5 course menu

995,-

Østers Oysters

Musserende vin fra Santa Barbara
Sparkling wine from Santa Barbara

Egg, sulfitt, bløtdyr // Egg, sulphite, molluscs

Tartar av kamskjell Tartar of scallops

Reddik, avokado, rognkjeks,
yuzu & tahini saus

Radish, avocado, lumpfish roe, tahini
& yuzu sauce

Fisk, bløtdyr, sesamfrø, sulfitt // Fish, molluscs, sesame, sulphites

Ristet Sopp Roasted Mushrooms

Posjert egg, sopp crumble, potet & trøffelskum
Poached egg, mushroom crumble, potato &
truffle foam

Egg, hvete, laktose, sulfitt // Egg, wheat, lactose, sulphite

Kalv & Demi Glace Veal & Demi Glace

Bakt gresskarpuré, dadler & Peruansk
bbq saus.

Roasted pumpkin puree, dates &
Peruvian bbq sauce.

Sulfitt, nøtter // Sulphite, nuts

Kirsebærmousse Cherry mousse

Bringebærsorbet, rabarbrasirup, rosa
pepper smuldre med rosevannsgel

Raspberry sorbet, rhubarb syrup, pink
pepper crumble with rosewater gel

Melk, gluten // Milk, gluten

