

CHEF'S CHOICE 5 COURSE MENU

995,-

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, sennek, sulfitter // Fish, egg, mustard, sulphites

Gravet og grillet hvit asparges Cured and charred white asparagus

Konfertet aspargesskum, syltet sitronløk, ristet solsikke- og gresskarfrø, persilleolje, Holtefjell XO ost.

Confit asparagus foam, lemon pickled shallots, roasted sunflower and pumpkin seeds, parsley oil, Holtefjell XO cheese.

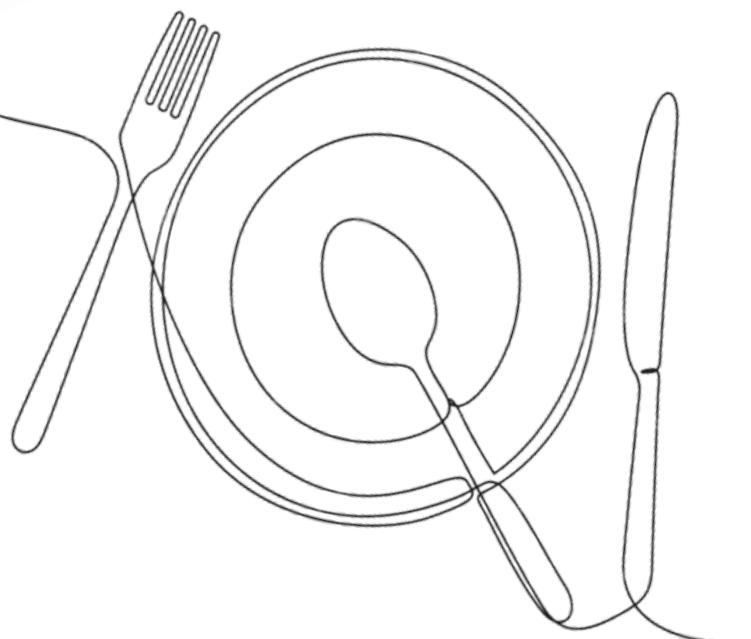
Melk, egg, sennek, sulfitter // Milk, egg, mustard, sulphites

Kveite fra Rogaland Halibut from Rogaland

Erter, grillet purre og kål, røkt fisksaus med dill og ørrefrogner.

Sweet peas, grilled leek and cabbage, smoked fish sauce with dill and trout roe.

Melk, fisk, selleri, sulfitter // Milk, fish, celery, sulphites



Norda Steak

Dagens utvalg av biff, servert med perlepoteter, sesongens tilbehør.

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

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

Jordbær og rabarbra Strawberry and rhubarb

Yoghurtis, sitronverbena, aniskarse, sprø havrekrumble.

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

Melk // Milk

