

Menu



**Chef's
recommendation:**

34 3-course menu

Salmon pastrami

Egg cream, homemade flatbread and salmon roe
(gluten, lactose, fish)

Deer medallion

Artichoke puree, chanterelles, salt muesli, baked potatoes and sauce chasseur
(lactose, gluten)

Chocolate cake with brandy

Clementine sherbet
(lactose, egg)

665,-

34 Starters

Oyster

(shellfish)

2 piece: 95,- 4 piece: 170,- 6 piece: 265,-

Roasted scallops 175,-

Rye toast, sour cream, vegetable ribbons and sprouts
(gluten, lactose, shellfish)

Salmon pastrami 165,-

Egg cream, homemade flatbread and salmon roe
(gluten, fish, lactose)

Smoked reindeer heart 160,-

Parmesan chips, salad and salsa verde
(fish, lactose)

Mushroom soup "Irish coffee" 125,-

(lactose)

34 Main Courses

1/1 Lobster 580,-

Served with aioli, salad and toast

1/2 Lobster 375,-

Served with aioli, salad and toast
(lactose, shellfish, garlic, wheat gluten, egg)

Deer medallion 385,-

Artichoke puree, chanterelles, salt muesli oven baked potatoes and sauce chasseur
(gluten, lactose)

Rack of lamb 325,-

Herb crumbs, onion, glazed carrots, brussel sprouts, ovenbaked potatoes and red wine sauce
(gluten, sulphites, lactose)

Milk poached halibut 305,-

Red beets, broccolini and croquettes
(gluten, fish, lactose)

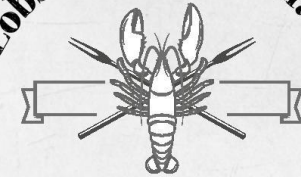
Pan fried arctic char 295,-

Onion cream, leek ash, asparagus beans, potato puree and chive butter
(fish, lactose)

Mushroom risotto 225,-

(lactose)

Lobster menu to share!



4 oysters

(shellfish)

★

2 whole lobsters

(shellfish, lactose, garlic, wheat gluten, egg)

★

1 bottle Nicolas Feuillatte Brut Champagne

2250,-



34 Desserts



Chocolate cake with brandy 145,-

Clementine sherbet
(lactose, gluten)

Blueberry tart 135,-

Cranberries and caramel ice cream
(lactose, gluten)

Rum caramelized bananas 125,-

Fig compote and vanilla ice cream
(lactose)

Norwegian cheese 145,-

Three types of cheese from Norway
Served with marmalade of the day
(gluten, lactose)