

DINNER MENU | 18:00 – 22:00

Taste your way through what the Norwegian coast has to offer. If you're feeling a bit lazy, choose our 5-course menu.

SNACKS & STARTER

OYSTERS

Migniette & lemon per piece 65,-
Allergies: molluscs

ROSSINI CAVIAR

Black 30 gr 1250,-
Gold 30 gr 1550,-
Blinis, sour cream from Røros, chives
Allergies: fish, gluten, lactose, milk, wheat

GRAYLING ROE FROM FEMUNDEN 449,-

Blinis, sour cream from Røros, chives
Allergies: fish, gluten, lactose, milk, wheat

LANGOUSTINE 225,-

Summer salad, herb butter, buttermilk
Allergies: lactose, milk, shellfish

SCALLOPS 250,-

Green peas, rhubarb, tomatillo
Allergies: lactose, milk, molluscs

SMOKED SUMMER CABBAGE 200,-

Fermented asparagus, avruga, king crab, chives
Allergies: fish, lactose, milk, shellfish

PETIT FOUR 55,-

Confectionery from Geiranger sjokolade
Allergies: lactose, milk, nuts

GORDAL OLIVES 85,-

CHEESE & CHARCUTERIE

CHARCUTERIE BOARD 180,-

Honey, marmelade, crips bread
Allergies: barley, egg, gluten, lactose, milk, sulfites, wheat

SELECTION OF CHEESE 175,-

Honey, marmelade
Allergies: lactose, milk

MAINS

KLIPFISH GRAND RESERVE 400,-

Green peas, tomato, capers, lardo and browned butter sauce
Allergies: fish, lactose, milk, sulfites

TODAY'S CATCH 425,-

Seasonal vegetables, baked cauliflower puré, new potatoes, smoked fish sauce with avruga
Allergies: celery, fish, lactose, milk

36 DAYS DRY AGED BEEF FROM RØROS 450,-

Seasonal vegetables, new potatoes, dried egg yolk and Norwegian chimichurri
Allergies: celery, egg, lactose, milk, sulfites

GNOCCHI 350,-

Fermented asparagus, green peas, asparagus, parmesan and salcify
Allergies: egg, gluten, lactose, milk

5 COURSE

TARTAR ON BEEF FROM RØROS 250,-

Egg yolk cream, wild garlic, summer salad, mustard, crutons
Allergies: egg, gluten, mustard, wheat

MONKFISH 200,-

Celeriac, creamy smoked fish sauce with avruga and chives
Allergies: celery, fish, lactose, milk

TODAY'S CATCH 200,-

Roasted cauliflower puré, herb chimichurri with browned butter
Allergies: fish, lactose, milk

FREE RANGE PORK FROM VESTNES 225,-

Smoked summer cabbage, apple, celeriac, sauce bordelaise
Allergies: celery, fish, lactose, milk, sulfites

RASPBERRY 175,-

Tonka ice cream, nyr, elderflower, crystallized chocolate, hazelnut
Allergies: egg, hazelnut, lactose, milk, nuts

MENU 950,-

WINE PAIRING 850,-

THE LIL' WINE LIST

On the little wine list we have put together some of our classics. These are classics who always deserves a seat at the table and hopefully they will convince you of the same.

All wines contain sulphite.

BUBBLES

glass bottle

Casa Canevel Prosecco		115,-	600,-
Champagne Diebolt-Vallois Blanc de Blanc Brut		160,-	900,-
Champagne Ayala Rosé Brut			1500,-
Champagne Ayala Blanc de Blanc 2016			1600,-

WHITE WINE

glass bottle

Miss Schmitt Riesling Trocken	Germany	110,-	500,-
Othegraven Riesling Sharzberg QBA	Germany, Mosel	120,-	550,-
A.A Badenhorst Secateaur Chenin Blanc	South-Africa, Swartland	130,-	550,-
Montfollet Le Valentin	France, Bordeaux	130,-	1100,-
Roblin Sancerre Origiene	France, Loir	150,-	700,-
Gerard Tremblay Chablis	France, Burgundy	150,-	725,-
Louis Jadot Macon-Lugny	France, Burgundy	160,-	775,-
Sidney Wilcow Old Wine Zibibbo	Australia, Riverland		900,-
Schloss Johannisberg Riesling Gelback Trocken	Germany, Theingau		950,-
Samuel Billaud 1er Chablis Mont de Milieu	France, Burgundy		1150,-
Au Bon Climat Chardonnay Sanford & Benedict	USA, California	225,-	1350,-
Michel Niellon Chassagne-Montrachet 2020	France, Burgundy		1500,-

RED WINE

glass bottle

Luigi di Grasso Barbera	Italy, Piedmont	110,-	500,-
La Rioja Alta Viña Alberdi Reserva	Spain, Rioja	125,-	600,-
Pagliarese Chianti Classico	Italy, Tuscany	125,-	600,-
Tedeschi Capitel San Rocco Ripasso Siperiore	Italy, Veneto	150,-	700,-
Massolino Barbera d'alba	Italy, Piedmont	160,-	800,-
Olivier Leflaive Bourgogne Rouge Cuveé Margot	France, Burgundy	160,-	800,-
La Rioja Alta Viña Ardanza Reserva	Spain, Rioja	165,-	825,-
Produttori del Barbaresco Barbaresco	Italy, Piedmont	200,-	1000,-
Storm Santa Barbara Pinot Noir	USA, California		1050,-
Chateau Musar 2016	Lebanon, Beekaa Valley		1200,-
Forey Vosne-Romanee 2020	France, Burgundy		1375,-
Vega Sicilia Valbuena 5°	Spain, Ribera del Duero		2800,-

ROSE

glass bottle

Trisennes Rosé	France, Provence	125,-	600,-
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The big wine list is always available, don't hesitate to ask for reccomendations.