

## Starters

### Tataki salad

Salad from our city gardener with tataki of Atlantic bluefin tuna, radish, sesame, pickled vegetables and ponzu

–Fish, egg, sesame, sulphites **185,-**

### Creamy fish soup

With fish, shellfish and vegetables

–Dairy prod., fish, shellfish, celery, sulphites **185,-**

### Langoustine

Gratinated langoustine, estragon mayo, toasted sunflower- and pumpkinseeds

–Dairy prod., shellfish, eggs, sulphites **245,-**

### Smoked whale

With horseradish sour cream, pickled yellow beetroots, blackcurrant marmalade and rye toast

–Dairy prod., wheat, rye, sulphite **185,-**

### Starter of the day **185,-**

Starter from our tasting menu

### Soup of the day **165,-**

Soup from our tasting menu



# Restaurant Hav

## Main courses

### Klippfish from Sigurd Folland

Paprika salsa, bacon, carrots, peas, pickled red onion, brown butter and potato purée

–Dairy prod., fish, sulphites **455,-**

### Sirloin of Norwegian beef

Parsnip cream, root vegetables, pickled small onions, red wine sauce and oven baked potatoes

–Dairy prod., sulphites **445,-**

### Creamy fish soup

With fish, shellfish and vegetables

–Dairy prod., fish, shellfish, celery, sulphites **325,-**

### Soup of the day (Large) **295,-**

Soup from our tasting menu

## Signatur menu À la Carte

### Vegan

King oyster mushrooms with chimichurri, soy sprouts, kale, pickled small onions, toasted sunflower- and pumpkinseeds and herb potatoes

–Sulphites **325,-**

### Fish of the day **435,-**

Fish from our tasting menu

### Meat of the day **435,-**

Meat from our tasting menu

### 5-courses tasting menu **900,-**

Wine pairing **700,-**

Exclusive wine pairing **900,-**

Alcohol free pairing **350,-**

## Desserts

### White chocolate mousse

With pistachio crunch, caramelized white chocolate, raspberry coulis and raspberries from Valldal

–Dairy prod., eggs, pistachio **175,-**

### Apple crumble

With miso caramel, raspberries and home made ice cream

–Dairy prod., wheat, almonds **175,-**

### Fresh and cold

Sorbet of the day with fresh berries and oats

–Dairy prod., oats **165,-**

### Local cheeses

“Kraftkar” from Tingvoll and other local cheeses with nut bread and marmalade from Valldal

–Dairy prod., wheat, eggs, almonds, pistachio, sulphites **185,-**

### Dessert of the day **165,-**

dessert from our tasting menu

### Local chocolate **35,- pr. piece**

konfekt fra Jentene på Tunet