

3 course menu of the week

545,-

Starter

SALMON TARTAR

Cucumber, dill and rye

e, g, f, h, r, m

Main

COD

Potato, butter sauce, and Kalix løyrom

m, f, se

or

VEAL FROM HOKLAND GÅRD

Potato, mushroom and carrot

m, se

Dessert

PARIS BREST

Pistachio and chocolate

e, m

Wine pairing: 495,-

Snacks and sides

PORK & TRUFFLE

Puffed pork rind and truffle mayo

119,-

e

CROQUETTE

Ask your waiter

159,-

BLINIS

Whipped sour cream and Kalix løyrom

159,-

h, e, m, f

CHEESE & CHARCUTERIE

A selection of good cheese and charcuterie

189,-

m

FRIES

Classic pommes frites

69,-

BREAD & BUTTER

Bread and butter from Gimstad gård

45,-

h, m

Starters

GRILLED ASPARAGUS

Aged ham and egg

149,-

e, m, h, r,

SALMON TARTAR

Cucumber, dill and rye

159,-

e, g, f, h, r, m

TOMATO & BURRATA

Tomatoes, burrata and balsamico

139,-

h, m

SOUP OF THE WEEK

Ask your waiter

119,-

Mains

COD

Potato, glazed onion, butter sauce and Kalix løyrom

329,-

m, f, se

FISH OF THE WEEK

Ask your waiter

299,-

RISOTTO

Mushroom, asparagus and local cheese

319,-

m, h, e, se

VEAL FROM HOKLAND GÅRD

Potato, mushroom og carrot

369,-

m, se

BURGER

Cheese, bacon, chipotle, pickled red onion, BBQ og fries.

279,-

h, e, m, se

“STEAK FRITES”

Beef, fries og bearnaise.

349,-

e, m

Dessert

PARIS BREST

Pistachio and chocolate

149,-

e, m

STRAWBERRY

Vanilla ice cream and basil

139,-

e, m

CHEESE PLATE

A selection of good cheeses, sweet flatbread and chutney

159,-

h, r, m, v

PETIT FOUR

4 pieces assorted bonbons from Craig Alibone

129,-

e, m, h

Allergens: h wheat, e egg, m milk, se selleri, f fish, sk shellfish, r rye, v walnuts, p pistachio