

Elysée

FORRETT

Soppsuppe

Linser, kantarell, syltet gulrot, sopp olje
(L)(M)

Variasjon av Potet

fondant, pomme annas, potet skum
(M)(L)

Sei

karamellisert løk skum, syltet delikatesseløk
(C)(M)(L)

HOVEDRETT

Sei

karamellisert løk skum, syltet delikatesseløk
(C)(M)(L)

Oksekjake

Pomme Mousseline (L)(M)

DESSERT

Moscato Sorbet

(G)

*

Brunost Iskrem

brunost karamell, blåbær (L)(E)(M)

PRISER

Hovudrett	425 ,-
2 - retters	595,-
3 - retters	745,-
4 - retters	895,-
5 - retters	995,-



VINPAKKE

Guy Charbaut, blanc de blancs NV,
Champagne, Frankrike

*

Thomas George, Belles Blend 2017,
California, USA

*

Lethbridge, Pinot Noir 2022, Victoria,
Australia

*

Chateau Coufran 2010, Bordeaux,
Frankrike

*

Baricchi Regina de Felicita Moscato
Spumante NV, Piemonte, Italia

*

Moutard Ratafia 5 ans, Champagne,
Frankrike

PRISER

2 - retters	450,-
3 - retters	650,-
4 - retters	800,-
5 - retters	950,-

ALKOHOLFRI PAKKE

Pris frå 275,-



STARTERS

Mushroom soup

Chanterelles, pickled carrots

(M)(L)

*

Variation of Potato

fondant potato, pomme anna, potato foam (M)(L)

*

Coalfish

caramelized onion foam, onion chips (M)(L)(C)

MAINS

Coalfish

caramelized onion foam, onion chips

(M)(L)

*

Beef cheek

pomme Mousselin (L)(M)

DESSERT

Moscato sorbet

(G)

*

Brown cheese ice cream

brown cheese caramel, blueberries (M)(L)(E)

PRICES

Main course	425 ,-
2 - course	595,-
3 - course	745,-
4 - course	895,-
5 - course	995,-



WINE PAIRING

**Guy Charbaut, blanc de blancs NV,
Champagne, France**

*

**Thomas George, Belles Blend 2017,
California, USA**

*

**Lethbridge, Pinot Noir 2022, Victoria,
Australia**

*

Chateau Coufran 2010, Bordeaux, France

*

**Baricchi Regina de Felicita Muscato
Spumante NV, Piemonte, Italy**

*

**Moutard Ratafia 5 ans, Champagne,
France**

PRICES

2 - course	450,-
3 - course	650,-
4 - course	800,-
5 - course	950,-

**NON-ALCOHOLIC pairing
Price from 275,-**