



NYTTÅR 2025

Amuse

Østers · Agurkgranité · Champagnegelé · Dillolje
Oyster · Cucumber granité · Champagne jelly · Dill oil
(12, 14)

Ocean & Tart

Kamskjell · Yuzu-sabayonne · Reddik · Ristet sjøgress
Scallop · Yuzu sabayonne · Radish · Roasted seaweed
(2, 3, 7, 12)

Winter Garden

Jordskock · Svart trøffel · Hasselnøttskum · Syltet løk
Jerusalem artichocke · Black truffle · Hazelnut foam · Pickled onion
(3, 7, 8b)

Fire & Velvet

Ytrefilet av hjort · Rødbeter · Solbær · Margsmør · Trøffelpotet
Sirloin of deer · Beets · Black currant · Marrow butter · Truffle potato
(3, 7, 9, 12)

Midnight Snow

Hvit sjokolade · Kokos · Pasjonsfrukt · Champagne-sorbet
White chocolate · Coconut · Passionfruit · Champagne sorbet
(1a, 3, 7)

Voksen meny	1490,-
Ungdom 7-17 år	925,-
Barn 2-6 år (egen meny)	295,-
Vinpakke	990,-
Alkoholfri drikkepakke	375,-

**Bordsetting 20:00 – online booking/
Table seating 20:00 – online booking**

***ALLERGIES:**

1.GLUTEN a-wheat b-rye c-barley d-oats e-emmer f-spelt g-khorsan 2.SHELLFISH 3.EGG 4.FISH 5.PEANUTS 6.SOYA BEANS 7.MILK/LACTOSE 8.NUTS
a-almonds b-hazelnuts c-walnuts d-pecans e-pistachio f-brazil nuts g-macadamien h-cashew i-nutmeg j-pine nut 9.CELERY 10.MUSTARD 11.SESAME
12.SULFUR OXIDE / SULPHITE. 13.LUPINE 14.MOLLUSKS