

BRASSERIE

RESTAURANT & AFTERSKI

5 COURSE DINNER

REINDEER TARTAR (NOR)

Røros sourcream, Whitefish roe from Femund, chives, brioche

LOBSTERROLL (NOR)

with Caviar Oscietra (ITA)

SCALLOP (NOR)

cauliflower pure, Sultan raisins, cress, sherry caramell

SASHI (FIN)

*Porterhouse steak, pomme duchesse,
haricots verts, redwine sauce*

BAKED ALASKA

marengs, raspberry sorbet, liquorice ice cream

2195,- *with wine pairings*

1550,- *with juice pairings*

We wish that you show up early for your New Year's Dinner
so you won't miss any of the courses.

The kitchen will serve all the courses at a set time.

