

6 COURSE MENU

Ceviche of scallop, peas, bacon & mint

*

New potatoes, pickled lumpfish roe, smoked cheese & malt

*

Tatar of beff, grilled cucumber, parsley & onions

*

Grilled white asparagus, jamon iberico bellota & smoked hollandaise

*

Lemon sole ala meuniere, fricassé with vegetables

*

Rhubarb, white chocolate & yogurt

6 courses 660kr

2 glass winemenu 190kr 4 glass winemenu 340kr 6 glass winemenu 490kr

4 COURSE MENU

Ceviche of scallop, peas, bacon & mint

*

New potatoes, pickled lumpfish roe, smoked cheese & malt

*

Grilled white asparagus, jamon iberico bellota & smoked hollandaise

or

Lemon sole ala meuniere, fricassé with vegetables

*

Rhubarb, white chocolate & yogurt

4 courses 440kr

2 glass winemenu 190kr - 4 glass winemenu 340kr

AN EVENING AT VIGEN

Aperitif - 4 or 6 courses - 4 or 6 glass winemenu - coffee & water

895kr / 1250kr

CHOOSE FROM THE LIST

All dishes are starter size - we recommend 4 dishes

Ceviche of scallop, peas, bacon & mint 140kr

New potatoes, pickled lumpfish roe, smoked cheese & malt 140kr

Tatar of beff, grilled cucumber, parsley & onions 155kr

Grilled white asparagus, jamon iberico bellota & smoked hollandaise 175kr

Lemon sole ala meuniere, fricassé with vegetables 175kr

Rhubarb, white chocolate & yogurt 100kr

3 or 5 cheeses with garniture 120/155kr