

EVENING MENU

4 courses

Salted Scallop
New potatoes, cabbage & lovage

Grilled green & white Asparagus
Trout roe & lobster hollandaise

Fried Halibut
Kale, spinach & smoked cream cheese

- or -

Veal tenderloin
*Celery puree with fermented garlic
onions & new carrots*

Rhubarb & Yoghurt
Vanilla Panna Cotta & crisp cardamom

4 courses 550kr

additional beef tatar 95kr

6 courses

Salted Scallop
New potatoes, cabbage & lovage

Grilled green & white Asparagus
Trout roe & lobster hollandaise

Veal tatar
Ramson, mustard & new onions

Fried Halibut
Kale, spinach & smoked cream cheese

Veal tenderloin
*Celery puree with fermented garlic
onions & new carrots*

Rhubarb & Yoghurt
Vanilla Panna Cotta & crisp cardamom

6 courses 750kr

Wine menu

2 glasses 190kr // 4 glasses 380kr // 6 glasses 540kr

The staff can provide information about allergens