



Menu july-september

Menu 1

Bleak roe on hash brown with smetana, lemon and browned butter
130

Grilled fillet of beef with truffle butter, asparagus with prosciutto, potato puré and red wine sauce
300

Strawberries with lemoncurd, meringue and strawberry ice cream
125

Menu 2

Smoked salmon with butter roasted salsify, pickled cucumber, chivecream and deep fried parsnip
130

Pike-perch with sandefjord sauce, radish, sugar peas and potato puree
285

Glace au four with wild strawberry parfait, meringue and mazarin cake
125

Menu 3

Gratinated goat cheese on toast with beetroots, pumpkin seeds and baked tomatoes
120

Baked celeriac with herbs, deep fried kale, seaweed caviar and Jerusalem artichoke puree
270

Coconut pannacotta with passionfruit, fresh pineapple and pineapple sorbet
120

