



JULEMENY

5-RETTERS SMAKSMENY

1 // Nori gravet laks

Gulrot, ingefær, ponzu tapioka, Røros-yoghurt (fisk, soya, melk)

Nori Cured Salmon, Carrot Ginger, Ponzu Tapioca, Røros Yoghurt (fish, soy, milk)

2 // Løk tempura

Syltet aprikos, yuzu tofu shiso dressing, svart hvitløk (soya, sennep)

Onion tempura, pickled apricots, yuzu tofu shiso dressing, black garlic (soy, mustard)

3 // Risotto av Krabbe

Brent paprika, pasjonsfrukt (skalldyr, melk)

Crab risotto, burnt paprika, passionfruit (shellfish, milk)

4 // Urtemarinert lammecarré

Soyabønnehummus, pisket fåreost, mynte, sitronskall (melk, sennep, soya)

Herb crusted lamb cannon, soya bean hummus, whipped sheeps cheese, mint, lemon skin (milk, mustard, soy)

5 // Pastilla av krydrede tørkede frukter

Tahiti-vaniljerisgrøt, Pedro Ximenez sherry (hvete, melk)

Pastilla of spiced dried fruits, tahiti vanilla rice pudding, Pedro Ximenez sherry (wheat, milk)

NOK 1095,- /pp



JULEMENY

7-RETTERS SMAKSMENY

1 // Laks tataki

Dressing av mango, honning og sennep, togarashi riskjeks (fisk, sennep, sesam, soya)
Salmon tataki, dressing of mango, honey and mustard, togarashi rice crisps
(fish, mustard, sesame, soy)

Lettrøkt hjortetartar

Pastinakk-is, sjalottlok-marmelade, blomkarse, ikura (fisk, soya, melk, sesam, egg)
Light smoked venison tartar, parsnip ice cream, shallot marmalade, nasturtium, ikura
(fish, soy, milk, sesame, egg)

Krabbetimbale

yuzu kochō, agurkgelé, kyllingskinn, pasjonsfrukt (skalldyr, egg)
Crab timbale, yuzu kochō, cucumber jelly, chicken skin, passion Fruit
(shellfish, egg)

2 // Misosuppe

Tofu, sjøgress (fisk, soya)
Miso soup, tofu, seaweed (fish, soy)

3 // Hummergyoza

Rå Wagyu A5, gresskar, eple (hvete)
Lobster Gyoza, raw Wagyu A5, pumpkin, apple (wheat)

4 // Konfitert and-slider

aprikos, jasmin (melk, egg, hvete)
Confit duck slider, apricot, jasmine (milk, egg, wheat)

5 // Skate 48'

Kyllingvelouté, kinesisk bacon, sitronverbena, eple (fisk, soya, hvete)
Skate 48', chicken veloute, chinese bacon, lemon verbena, apple (fish, soy, wheat)

6 // Langtidsbraisert oksekam

Rotgrønnsaker, chimichurri (soya)
Slow braised featherblade of beef, roots, chimmi churri (soy)

7 // Pæretarte tatin

Hasselnøtt-is, pære- og ingefærshot(hvete, melk, egg, hasselnøtt)
Pear tart tatin, hazelnut ice cream, pear and ginger shot (wheat, milk, egg, hazelnut)

NOK 1395,- /pp