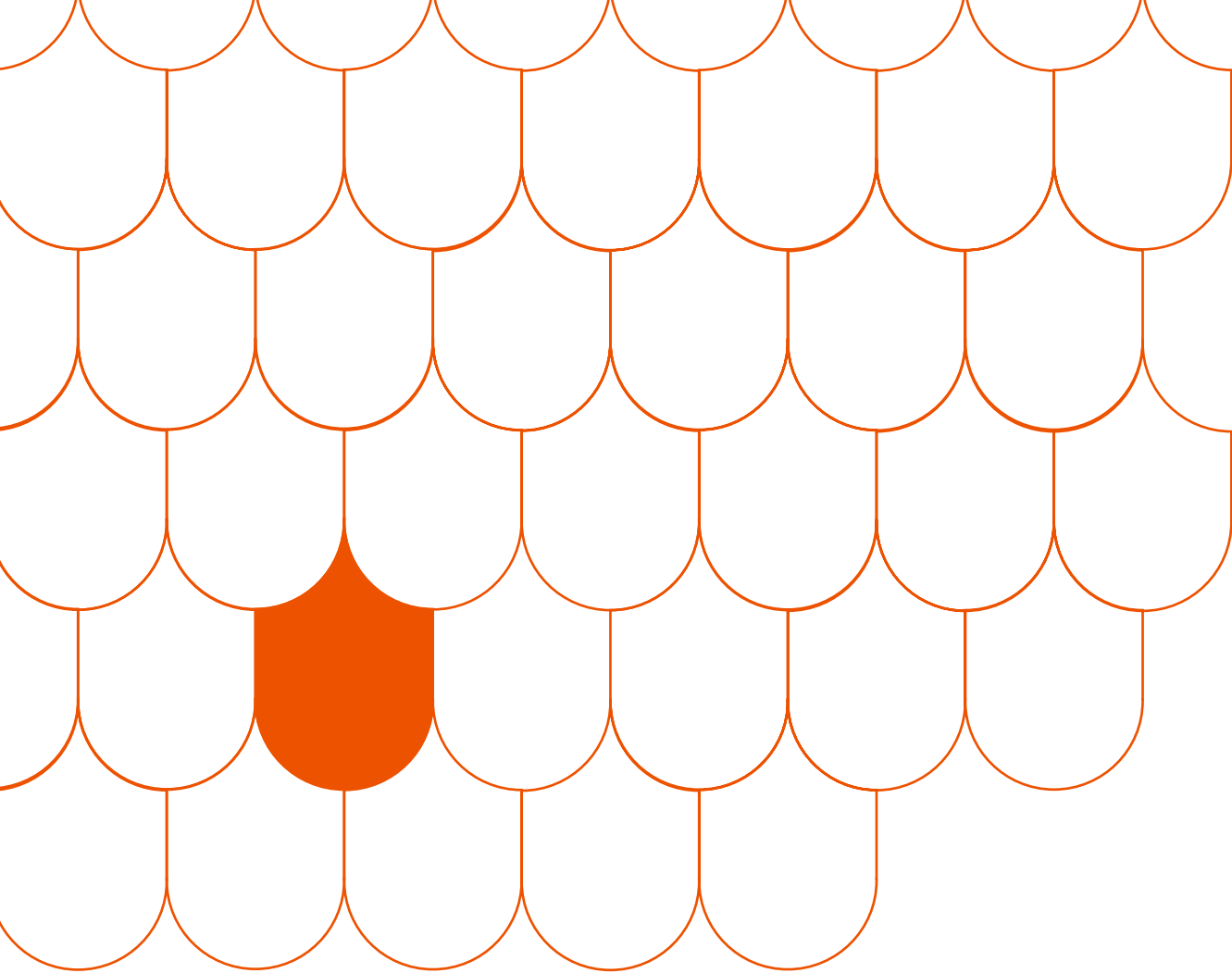




MORI



Vennligst informér om dine allergier. Dette kan påvirke smaken av retten. Please inform about your allergies. This can affect the taste of the dish.

ALLERGENER | ALLERGENS

B = bløtdyr | molluscs

BM = byggmalt | barley

E = egg | egg

F = fisk | fish

H = hvete / wheat, gluten

HN = hasselnøtt | hazelnut

KS = kaliumdisulfit | potassium disulfite

M = mandler | almonds

ML = melk / laktose | milk, lactose

N = nøtter | nuts

PI = pistasjnøtter | pistachio

PK = pinjekjerner | pinenuts

PN = pekannøtter | pecans

R = rug | rye

SEL = selleri | celery

SEN = sennep | mustard

SES = sesamfrø | sesame seeds

SK = skalldyr | shellfish

SO = soya | soy

SU = sulfitt | sulfite

V = valnøtter | walnuts



7-RETTERS

SMAKSMENY

1 // Lett Røkt Vilttartar (E, ML)

Pastinakk, Ikura, Sjalottløk Marmelade, Nasturtium

Skrei Ceviche (F, SO)

Dashi, Lime, Granateple, Koriander, Peruansk Chili

Hitra Kamskjell (SEL, F, ML)

Selleri, Eple, Trøffel, Tozasu-dressing

2 // Yakiniku 'Hovelsrud Gård' Økologisk Kyllingving (S, S, S)

Tataki Kyuri, Kimchi

3 // Panko Reke Ceasar Taco (ML, F, SK, E)

Avokadokrem, Furikake, Togarashi

4 // Løk Fritter (SEN, SES, SO)

Syltet Aprikos, Heritage Gulrøtter, Yuzu Tofu Shiso Dressing, Svart Hvitløk

5 // Wagyu Slider (ML, E, F)

Kaviarmajones

6 // Miso Marinert Skrei (SO)

Avokado Salat, Syltet Ingefær, Nishiki, Lilla Shiso

7 // Cleanser (Bjør serv itøren din om allergier)

Yoghurt, Lakris, Pasjonsfrukt (ML)

7-retters smaksmeny må velges for hele bordet.
Vinpakke til 7-retters smaksmeny NOK 1.095,- / pers

NOK 1.245,- / PERS



7-COURSE

TASTING MENU

1 // Light Smoked Venison Tartar (SO, E, ML)

Parsnip, Ikura, Shallot Marmalade, Nasturtium

Skrei Ceviche (F,SO)

Dashi, Lime, Pomegranate, Coriander, Peruvian Chili

Hitra Scallop (B, SEL, F, ML)

Celery, Apple, Truffle Tozazu Dressing

2 // Yakiniku 'Hovelsrud Gård' Organic Chicken Wing (SES, SO)

Tataki Kyuri, Kimchi

3 // Panko Shrimp Ceasar Taco (H, ML, F, SK, E)

Avocado Cream, Furikake, Togarashi

4 // Onion Fritter (EN, SES, SO)

Pickled Apricot, Heritage Carrots, Yuzu Tofu Shiso Dressing, Black Garlic

5 // Wagyu Slider (H, ML, E)

Caviar Mayonnaise

6 // Miso Marinaded Skrei (F, SO)

Avocado Salad, Pickled Ginger, Nishiki, Purple Shiso

7 // Cleanser (ask your waiter for allergies)

Yoghurt, Liquorice, Passion Fruit (ML)

7 course tasting menu must be selected for the entire table.

Winepackage 7 course tasting menu NOK 1.095,- / pers

NOK 1.245,- / PERS

