



5- retter

Edamame (SO)

Sea salt

Salmon Tataki (F, SO, HV, MO)

Cucumber, yuzu, ryebread, oyster emulsion

Crispy Artichokes (SO, E)

Soy, mushroom, truffle emulsion, grapefruit, orange, black garlic

Lobster Risotto (F, SK, ML)

Red thai coconut foam, alphonso mango lime sorbet

Norwegian Crispy Duck Leg, (SO, SES, HV, MO)

Hoisin sauce, mango pink pepper chutney, kimchi, baby gem lettuce, cucumber, spring onion, kumquat

Plum Miso Toffee Panna Cotta (SO, N, E, M)

Almond cake, toffee, apple galangal sorbet, apple yuzu salad

895,- / PERS

Vinpakke 825,- / PERS

ALLERGENER

BM = byggmalt
E = egg
F = fisk
H = hvete / gluten
HN = hasselnøtt
KS = kaliumdisulfitt

M = mandler
ML = melk / laktose
PI = pistasjnøtter
PK = pinjekjerner
PN = pekannøtter
R = rug
SEL = selleri

SEN = sennep
SES = sesamfrø
SK = skaldyr
SO = soya
SU = sulfitt
V = valnøtter
MO = bløtdyr



7-retter

Edamame (SO)

Sea salt

Sterling Halibut Sashimi (F, SO)

Yuzu ginger lemonade, marinated goji berries, brunt paprika-jalepeno salsa

Seared scallops (SK, MO)

Sweetcorn coconut lemongrass vanilla cream, sea buckthorn chili marmalade, chicken skin crisps

Lobster Risotto (F, SK, ML)

Red thai coconut foam, alphonso mango lime sorbet

Crispy Artichoke (SO, E)

Soy mushroom truffle emulsion, black garlic, orange skin, grapefruit

Mushroom tart (M, HV, SO)

Mixed mushrooms, cream cheese, apple lime puree, teriyaki sirup

Spice rubbed grilled venison (SO, SES)

Hokkaido pumpkin, artichoke tart, blackberries, teriyaki orange sauce, kale crisp

Cleanser

Apple galangal sorbet, apple yuzu salad

Coconut white chocolate rice pudding (ML, M)

Norwegian strawberry gel, almond, wasabi candy floss

1.195,- / PERS

Vinpakke 925,- / PERS

ALLERGENER

BM = byggmalt
E = egg
F = fisk
H = hvete / gluten
HN = hasselnøtt
KS = kaliumdisulfitt

M = mandler
ML = melk / laktose
PI = pistasjnøtter
PK = pinjekjerner
PN = pekannøtter
R = rug
SEL = selleri

SEN = sennep
SES = sesamfrø
SK = skaldyr
SO = soya
SU = sulfitt
V = valnøtter
MO = bløtdyr