



5-COURSE

TASTING MENU

1 // Halibut Sashimi (F, SO, SES)

Aji Ahillio, Pickled Ginger, Coconut, Coriander, Daikon Zuma, Soy Sauce Gel

2 // Onion Tempura (SEN, SES, SO)

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

3 // Risotto of Crab (F, SK, ML)

Burnt Paprika, Passionfruit, Pomegranate

4 // 'Hovelsrud Gård' Organic Chicken Breast (SO, SES)

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5 //  (ML, N, E)

Strawberry Sorbet, Basil

5-course tasting menu must be chosen for the entire table.

Wine package for the 5-course tasting menu NOK 1.050,- per person.

NOK  /

PIERIS



7-RETTERS

SMAKSMENY

1 // Lett Røkt Vilttarta(*SO, E, ML, F*)

Pastinakk Iskrem, Ikura, Sjalottløk Marmelade, Nasturtium

Crabbe Timbale (*SK, E*)

Agurkgele, Yuzu Kosho Mayo, Sprøtt Kyllingskinn, Vårløk, Lilla Shiso

Laks Tataki (*F, SO, SES, SEN*)

Mangohonningdressing, Togarashi Riskjeks, Ørretkaviar

2 // Yakiniku 'Hovelsrud Gård' Økologisk Kyllingving (*SO, H, B*)

Tataki Kyuri, Kimchi

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

Avokadokrem, Furikake, Togarashi, Asiatisk Pepper Saus

4 // Løk Tempura(*SEN, SES, SO*)

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

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

Kaviarmajones

6 // Norsk Laks (*F, E*)

Gulrot- og Ingefærpuré, Gulrot-Shiso Marengs, Kokoskrem, Sudachi Gel, Urtesalat

7 // Cleanser (*Spør servitøren din om allergier*)

Yoghurt og Fersken Bavoir (*ML, SES*)

Aprikos, Mynte, Sesam, Kandede Gulrot, Aprikos Brandy Is

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, F)*

Parsnip Ice Cream, Ikura, Shallot Marmalade, Nasturtium

Crab Timbale *(SK, E)*

Cucumber Jelly, Yuzu Kosho Mayo, Crispy Chicken Skin, Spring Onion, Purple Shiso

Salmon Tataki *(F, SO, SES, SEN)*

Mango Honey Dressing, Togarashi Rice Crackers, Trout Caviar

2 // Yakiniku 'Hovelsrud Gård' Organic Chicken Wing *(SO, H, B)*

Tataki Kyuri, Kimchi

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

Avocado Cream, Furikake, Togarashi, Asian Pepper Sauce

4 // Onion Tempura *(SEN, SES, SO)*

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

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

Caviar Mayonnaise

6 // Norwegian Salmon 48 *(F, E)*

Carrot & Ginger Puree, Carrot Shiso Meringues, Coconut Cream, Sudachi Gel, Herb Salad

7 // Cleanser *(ask your waiter for allergies)*

Yogurt & Peach Bavoir *(ML, SES)*

Apricot, Mint, Sesame, Candied Carrot, Apricot Brandy Ice Cream

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

Winepackage 7 course tasting menu NOK 1.350,- / pers

NOK 1.295,- / PERS

