



STARTERS

Shellfish soup 165,-

Creamy fish soup flavored with chili, ginger, and garlic, with pieces of fish and hand-peeled shrimp, served with aioli, and focaccia.

A: milk, celery, egg, gluten (wheat), fish, mustard, shellfish, sulfites.

Cured ham from Tronfjell 175,-

Served with caramelized nuts, arugula salad, balsamic-marinated cherry tomatoes, local goat cheese from Skarbø Gård, herb mayo, and pesto

A: milk, celery, egg, peanut (peanuts), nuts (almond, walnut, hazelnut), mustard, sulfites.

Honey-Glazed Beets (Vegetarian) 135,-

Served with Norwegian chèvre cheese from Jotunheimen, caramelized almonds, herb dressing, and arugula salad.

A: milk, nuts (almond), mustard, sulfites.

Chorizo Fricassee 155,-

Chorizo marinated in an intensely sparkling and refreshing rosé cider with a balanced flavour and crisp acidity. Served with garlic, freshly picked local summer onions and homemade bread.

A: milk, fish, egg, sulfites.

MAIN COURSES

Herb-marinated Lamb Sirloin 395,-

Served with root vegetables, pickled beets, pearl onions, port wine sauce, and potato terrine flavored with Norwegian hard cheese.

A: milk, celery, sulfites.

Marbled Sirloin of Norwegian Dairy Cow 435,-

Served with sautéed vegetables, pickled mushrooms, parsnip and truffle purée, green pepper sauce, and pommes Parmentier.

A: milk, egg, sulfites.

Pan-Fried Salmon 295,-

Served with leek foam, homemade mashed potatoes, grilled asparagus, sugar snap peas and hand-peeled prawns.

A: milk, fish, sulfites, shellfish, gluten, egg

Oven-baked halibut 385,-

Served with grilled cabbage, small summer potatoes together with a beurre blanc sauce flavoured with trout roe and chives.

A: fish, milk, shellfish, sulfites.

House Sweet Potato Curry Stew (Vegan) 265,-

Served with beans, bell pepper, spring onion, coriander and rice.

A: sulfites, nuts

DESSERTS

Lokal Brown Cheese Cake 145,-

Served with lingonberry coulis and nut crumble.

A: sulfites, egg, milk, nuts (almond, walnut, hazelnut).

Pecan Pie 145,-

Served with sea buckthorn mousse and raspberry jam.

A: sulfites, nuts (pecan)

Chocolate Fondant 145,-

Served with berry compote, nut crumble, and ice cream.

A: sulfites, egg, gluten (wheat), milk, peanuts (peanuts), nuts (almond, walnut, hazelnut).

Tailored Wine Pairing

Let our sommelier create a wine pairing based on your chosen dishes.

450,- (3 glasses)