

STARTERS

- Forest Mushroom Soup D, CE, SU 195,-
with bread
- Gratinated Scallops D, G-wheat, MO, SU 220,-
herb butter, parmesan, lemon and bread
- Tartar 70g D, E, G-wheat, MU, SU 220,-
mushroom emulsion, capers, shallots and baguette

PERFECT FOR SHARING

- Bread & Butter D, G-wheat 105,-
- Tartar 140g D, E, G-wheat, MU, SU 280,-
mushroom emulsion, capers, shallots and baguette
- Charcuterie D, G-wheat, MU, SU 320,-
chicken liver cream, pork terrine, cured ham, cornichons, bread
- Mont d'Or D, G-wheat, SU 650,-
cornichons, cured ham and bread
- Smoked Short Rib - 2 pcs D, SU 995,-
potato gratin, pickled broccolini, grilled gem lettuce

MAIN COURSES

- Mushroom Bourguignon D, CE, SU 295,-
pearl onions, carrots, mushrooms, pommes purée, spiced butter
- Veal Schnitzel D, F, G-wheat, MU, SU 330,-
mint, peas, warm French potato salad, capers and anchovy butter
- Beef Bourguignon D, CE, SU 360,-
pearl onions, carrots, mushrooms, beef, pommes purée, spiced butter, crispy bacon
- Telemark Arctic Char D, E, F, SU 395,-
carrot purée, confit fennel, fennel and radish crudité, chive oil, hollandaise
- Truffle Pasta D, E, G-wheat, SU 450,-
with black winter truffle
- Smoked Short Rib – 1 pcs D, SU 545,-
potato gratin, pickled broccolini, grilled gem lettuce
- Entrecôte 200g D, E, SU 595,-
confit onions, potato gratin, béarnaise

DESSERT

- Chocolate truffles D, S 90,-
Selection of chocolate truffles
- Tarte Tatin-Ish D, E, N- almond/pistachio, S 165,-
vanilla sauce, apple reduction, vanilla ice cream
- Nemesis Chocolate Cake D, E, N-hazelnut, S 175,-
spiced cherry, hazelnut emulsion, cherry sorbet

Avec

- Belvedere Vodka
Poland
92,- / 184,-
- Gammel Opland Aquavit
Norge
74,- / 148,-
- Lagavulin 16 YO
Islay, Skottland
143,- / 286,-
- Dupont Calvados Pays d'Auge – Réserve
Frankrike
106,- / 212,-
- Braastad XO Cognac
Frankrike
103,- / 206,-
- Bache-Gabrielsen XO Cognac
Frankrike
108,- / 216,-
- Jacopo Poli Grappa Sassicaia
Italia
171,- / 342,-
- Nikka From the Barrel
Japan
130,- / 260,-