

STARTERS

WHOLE GRILLED BEETROOT (VEGETARIAN)

Served with Tarragon, goat cheese espuma foam and pistachios
(D, N-pistachios, Sulph)

185,-

Cremant d’Alsace / Le Jardin de TrebogaD, Alsace, France (Sulph) 160,-

CURED TROUT

Served with ponzu, cucumber, puffed rice, horseradish sour cream and pickled onion
(F, D, S, M, Sulph)

190,-

2024 Riesling Trocken / Stefan Winter, Rheinhessen, Germany (Sulph) 175,-

CAPRESE SALAD

Served with Hanasand tomatoes, mozzarella, basil
(D, Sulph)

190,-

2024 Albariño “Abadia de San Campio” / Terras Gauda, Rias Baixas, Spain (Sulph) 175,-

BEEF TARTAR

Served with onion, parsley, capers, whole grain mustard, grilled bone marrow,
mustard mayo and sourdough bread
(G, E, M, Sulph)

220,-

2023 Syrah Les Vignes d’à Côte / Cuilleron, Rhone Valley, France (Sulph) 175,-

GRATINATED SCALLOPS

Served with parsley butter, panko crumbs
(SF, D, G)

210,-

2024 Riesling Trocken / Stefan Winter, Rheinhessen, Germany (Sulph) 175,-

KALIX “LØYROM” 30 G

Served with blini, whipped sour cream, chopped red onion and dill
(F, D, E, G, Sulph)

350,-

Champagne Blanc de Blancs Extra Brut / Diebolt-Vallois, France (Sulph) 185,-

SIDES

GREEN SALAD Served with french dressing (E, M, sulph) 65,-

TOMATO AND SPRING ONION SALAD 65,-

FRIES AND AIOLI 85,-

POTATO PURÉE (D) 85,-

SMALL POTATOES 85,-

G – Gluten | D – Dairy | E – Egg | N – Nuts | F – Fish | SF – Shellfish |
M – Mustard | S – Soy | Ses – Sesame | Sulph – Sulphites

MAIN

SIRLOIN OF VENISON

Served with baked beets, garlic spinach and horseraddish
and red wine sauce
(D, Sulph)

395,-

2023 Syrah Les Vignes d’à Côte / Cuilleron, Rhone Valley, France (Sulph) 175,-

PIKE PERCH

Skin fried Pike perch served with spicy yuzu koshō sauce, crudité of fennel
(F, D, Sulph)

395,-

2024 Riesling Trocken / Stefan Winter, Rheinhessen, Germany (Sulph) 175,-

OYSTER MUSHROOM & HALLOUMI (VEGETARIAN)

Served with spring onions, coriander, sesame and Chineese-style soy sauce
(D, N-peanuts, S, Ses)

365,-

2024 Riesling Trocken / Stefan Winter, Rheinhessen, Germany (Sulph) 175,-

MUSHROOM RISOTTO

Served with mushroom, eggolk and parmegiano
(D, E, Sulph)

365,-

2023 Langhe Nebbiolo Le Opere / Vallebelbo, Piemonte, Italy (Sulph) 175,-

IBERICO SECRETO

Served with pointed cabbage, almonds, cress and Nduja hollandaise
(D, E, N-almonds, Sulph)

420,-

2023 Syrah Les Vignes d’à Côte / Cuilleron, Rhone Valley, France (Sulph) 175,-

HOLTE FARMED DUCK

Breast and thigh, served with duck leg confit, parsnip puree and madeira sauce
(D, Sulph)

450,-

2022 Bourgogne Rouge Pinot Noir “En Luteniere” / Aurelien Verdet, France (Sulph) 195,-

CÔTE DE BOEUF

(2 PERSONS MINIMUM)

Served with fries, green salad with French dressing, pickled onions, broccolini and pepper sauce
(E, M, D, Sulph)

650,- PER PERSON

2018 Chateau Reaut / Bordeaux, France (Sulph) 190,-

- DESSERT -

THREE TYPES OF PETIT FOUR 110,- MAZARINE 170,-

A Selection of sweets, macaron, confection and cake
(D, E, G, N, Sulph)

2021 Recioto Della Valpolicella Classico / Luigi Righetti (VR)
Italy (Sulph) 135,-

NYR SORBET 155,-

Served with bay leaf oil, meringue and cookie crumble
(D, E, Sulph)

2021 Moscato d’ Asti Bricco Quaglia / La Spinettq,
Italy(Sulph) 140,-

Served with vanilla ice cream and Norwegian
strawberries
(D, E, G, N - Hazelnut, Almond, S)

2021 Moscato d’ Asti Bricco Quaglia / La Spinettq,
Italy(Sulph) 140,-

CHEESE PLATE 245,-

3 different cheeses from France and Norway,
with jam and crackers. (D)
Ask your waiter which cheeses are on offer