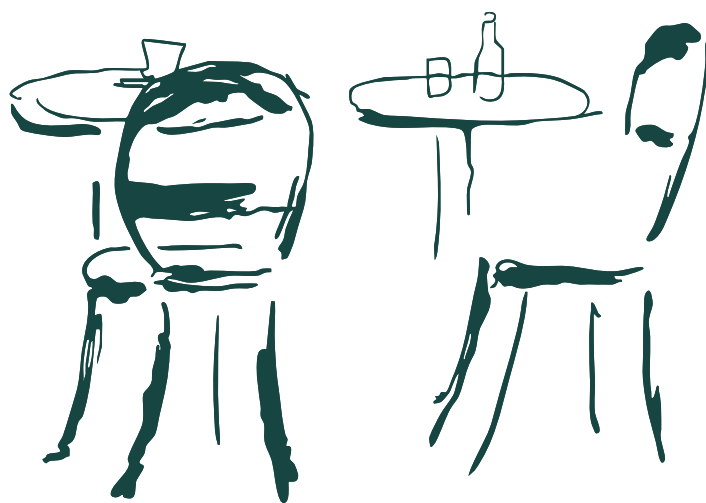




lunch

|                                                                       |                                                                                                                                       |               |
|-----------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Oysters</b><br>(MO, SU)                                            | Apple cider vinegar, cress and shallots.<br><i>*Add 15 g vendace roe +95,-</i>                                                        | 70,- per. pc. |
| <b>Fresh sheep`s milk from Olavsbråten</b><br>(N, SO, LA, M, G, G-WH) | Glazed carrots, carrots miso, salted almonds, green salad and sea buckthorn.                                                          | 305,-         |
| <b>Toast Skagen</b><br>(LA, M, SH, E, MU, G-WH, F)                    | Homemade brioche, dressed prawn salad and whitefish roe.<br><i>*Add 15 g vendace roe +95,-</i>                                        | 305,-         |
| <b>Virgin Herring</b><br>(LA, F, SU, G-WH, G-BA, E)                   | Confit potatoes, shallots, pickles and chives, Bøklingsgarum egg yolk.                                                                | 305,-         |
| <b>Klippfisk Gratin</b><br>(F, LA, SU, C)                             | Salted cod with white port wine sauce. Pickled seaweed and potato purée.                                                              | 375,-         |
| <b>Moules Frites</b><br>(MO, LA, SH, E, MU)                           | Blue mussels steamed in white wine, caraway-dill cream sauce. Served with Fries and smoked shrimp mayonnaise.                         | 380,-         |
| <b>Beef Tartare</b><br>(SP, E, F, SU, LA, G-RY, MU, G-WH)             | Tartare sauce, mustard seeds, Holtefjell XO, rye bread chips and egg yolk. Fries.<br><i>*Add 15 g vendace roe +95,-</i>               | 400,-         |
| <b>Dry Aged Cheeseburger</b><br>(G-WH, SH, SU, C, F, M, LA, E, MU)    | Homebaked brioche, mustard mayonnaise, fermented cabbage, pickles, grilled onion, demi glace, smoked cheese. Fries, beetroot ketchup. | 355,-         |
| <b>Beef Cheek Vol-au-vent</b><br>(G-WH, LA, SU, M, MU)                | Slow-braised beef cheek vol au vent in beer sauce, homemade butter puff pastry. Green salad with vinaigrette.                         | 375,-         |

## Sides

|                                      |                                              |      |
|--------------------------------------|----------------------------------------------|------|
| Bread & Butter<br>(G-WH, L)          |                                              | 55,- |
| Fritert pommes Anna<br>(F, LA, G-WH) | With sour cream, pickled shallot and chives. | 95,- |
| Pommes frites<br>(E, MU, G-WH)       |                                              | 85,- |
| Salad w/ Vinaigrette<br>(MU)         |                                              | 65,- |

## Desserts

|                                                        |                                                                         |       |
|--------------------------------------------------------|-------------------------------------------------------------------------|-------|
| Millefeuille<br>(E, M, G-HV, LA)                       | Tonka cream and caramel sauce.                                          | 199,- |
| Panna cotta<br>(LA, SU)                                | Made with fresh goat`s milk cheese.<br>Vanilla, armagnac sirup, plum.   | 199,- |
| Ice Cream or sorbet of the<br>Day<br>(G-HV, E, LA, PI) | Please ask your waiter.                                                 | 79,-  |
| Cheese Plate<br>(LA, V, HN, G-HV, SU, SP)              | Norwegian honey, figs and nut bread.<br>Add salad and vinaigrette +35,- | 240,- |

# Allergies

Molluscs (MO) · Egg (E) · Fish (F) · Gluten (G) · Wheat (G-WH)  
Oat (G-OA), Hazelnuts (H) · Rye (G-RY) · Barley (G-BA) · Lactose  
(LA) · Spelt (G-SP) · Lupine (LU) · Almonds (A) Milk (M) · Nuts  
(N) · Peanuts (P) · Poppy seeds (PS) · Celery (C) · Pistachios (PI)  
Mustard (MU) · Sesame (S) · Shellfish (SH) · Soya (SO) · So2/  
Sulphite (SU) · Walnut (WA) · Pecan (PE)

