

Menu Prestige

Sea urchin from Smøla

Chawanmushi, maitake mushroom
(M, E, Mo)

Venison tartar from Røros

Crispy quenelle, cress ice cream, mustard
(E, G, Mu)

Skate wing from Skagerrak

Terragon, Kalix Løyrom
(F, M)

Langoustine from Frøya

Beetroot, raspberry, bisque
(M, S)

Wild halibut from Havøysund

Black nori, yuzu beurre blanc
(F, G, M)

Chicken from Holte gård

Leekstem from Rennesøy, sauce Perigueux, tuber melanosporum
(M, G, E)

Dry aged beef from Jæren

Cromesquis, sweetbread, smoked aubergine puree, bonemarrow sauce
(M, E)

Cloudberris from Berdal

Honey espuma, orange
(M, E)

Quince from Sollestad

Quince confiture, yoghurt mousse, citrus
(M)

Lemon from Amalfi

Vanilla cremeux, limoncello, William pear
(M, G, E)

Menu Prestige 1895,- Wine pairing 1695,- Non alcoholic pairing 795,-

*The menu must be ordered by everyone at the table.
Allergies or other preferences must be informed about at least 48 hours prior to arrival.
See the allergen overview for extended information regarding this.*