

SNACKS

Oliver	85
Almonds	75
Pickled cucumber, smetana & crown dill	105
Charcuterie from Linderöd pig	145
Cotto	135
Bread & garlic oil	85
Oysters (6 pcs/12 pcs)	180/350
Gratinated oysters, blue cheese & lovage (3 pcs)	175
Bay scallop (6 pcs)	255

STARTERS

Scallop from Hitra	265
Tomato tartlet, basil & fermented cream	185
Bleak Roe, potato cream & crown dill vinegar	325
<i>Add on: K/A gin 35/cl</i>	
Onion soup, puff pastry & aged cheese	285
Nettles, yellow beet & spruce oil	235
Pork & foie gras paté with cherries for 2p	350
Steak tartar, tartar sauce, beetroot & mustard, half/full portion with French fries	285/365

MAIN COURSES

Beef & sobrasada sausage, lentils and baba ghanoush	235
Raddichio salad, pistachio, stracciatella, sardelle & garlic	285
Poached monkfish, beurre blanc, pointed cabbage	415
Braised wild boar, red wine sauce, elderberries & potato purée	365
Dry-aged sirloin, green pepper sauce, lettuce & shoestring potato	445
Crab ravioli & lobster bisque	335
Mushroom hot pot, beetroot & dill	295

DESSERTS

Lemon tartlet	145
Home made ice cream & wild raspberries	155
Chocolate cake	140
Sorrel Sorbet & whipped cream	125
Aged cheese, crackers & marmalade	135
Praline	55