

SNACKS

Olives	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 (3 pcs)	175
Bay scallop (6 pcs)	255
Langoustines (3 pcs)	345

STARTERS

Scallop from Hitra	265
Lángos, figs, black truffle & feta cheese	275
Bleak Roe, potato cream & crown dill vinegar <i>Add on: K/A gin 35/cl</i>	325
Onion soup, puff pastry & aged cheese	285
Nettles, poached egg & spruce oil	235
Pork & foie gras paté with cherries	295
Steak tartar, tartar sauce, beetroot & mustard, half/full portion with french fries	285/365

MAIN COURSES

Pork and red deer sausage with lentil ragù & baba ganoush	285
Raddichio salad, pistachio, stracciatella, sardelle & garlic	285
Poached skrei cod, beurre blanc & pointed cabbage	415
Braised wild boar, red wine sauce, pickled onions & potato purée	365
Dry-aged sirloin, green pepper sauce, lettuce, & shoestring potato	445
Crab ravioli & lobster bisque	335
Mushroom hot pot, artichoke & sesame seeds	295

DESSERTS

Basque cheesecake with forced rhubarb from Lilla Labäck	185
Home made ice cream & wild raspberries	155
Chocolate Cake	140
Sorrel sorbet & whipped cream	125
Aged cheese, crackers & marmalade	135
Praline	55