

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, harrisa & almond (6 pcs)	255

STARTERS

Scallop from Hitra	265
Lángos, parmesan, black truffle, figs & hazelnut	275
Bleak Roe, potato cream & crown dill vinegar <i>Add on: K/A gin 35/cl</i>	325
White asparagus, croutons & wild garlic	270
"Vitello tonnato" of red deer & tuna	315
Nettles, poached egg & spruce oil	225
Confit duck paté with red currants	295
Steak tartar, tartar sauce, beetroot & mustard, half/full portion with french fries	285/365

MAIN COURSES

Roasted lamb with polenta, tapenade & grilled bell pepper	285
Hen, morel mushrooms, garden peas & turnip	335
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
Seafood cannelloni	335
Mushroom hot pot, artichoke & sesame seeds	295
Club steak for 2p <i>potato gratin, cafe de paris & lettuce</i>	915

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