

**UKENS MENY  
WEEKLY SPECIALS**

*Lune Kamskjell- og Villkveitetartar, Gresskar 195,-  
Seared Scallop and Wild Halibut Tartar, Pumpkin  
Inneholder: Bløtdyr, fisk, melk - Contains: Molluscs, fish, milk*

*Jospergrillet Iberico Svin, Gravensteinepler, Jordskokk, Foie Gras Kremsaus 335,-  
Grilled Iberico Pork, Gravenstein Apples, Jerusalem Artichokes, Foie Gras Cream Sauce  
Inneholder: Melk, selleri, pistasjnøtter  
Contains: Milk, celery, pistachios*

*Kirsebær Claufotis, Rømmekrem, Varm Bærsaus 135,-  
Cherry Claufotis, Sour Cream, Warm Berry Sauce  
Inneholder: Melk, egg, hvete, mandler, hasselnøtter  
Contains: Milk, eggs, wheat, almonds, hazelnuts*

**3 RETTERS MENY – 3 COURSE MENU 645,-**

**VINANBEFALINGER  
WINE RECOMMEDATION**

**FORRETT / STARTER**

Calles Jazz Riesling 2015, Weingut Mehrlein/Calle Fegth – Rheingau

**HOVEDRETT / MAIN COURSE**

Mercurey 1. cru Les Champs Martins 2013, Dom. Juillot –  
Bourgogne

**DESSERT**

Riesling Beerenauslese 2013, Weinrieder– Østerrike / Austria 0,37l

**3 GLASS VIN – 3 GLASSES OF WINE 390,-**