

## **Chef's Menu**

**Lun Villkveite Tartar, Shiso, Cashew- & Nøttesmør 195,-**  
**Lukewarm Wild Halibut Tartar, Shiso, Cashew & Brown Butter**

Inneholder: Fisk, cashewnøtter, sulfitt, sennep, egg, gelatin

Contains: Fish, cashew, sulphite, mustard, eggs, gelatine

**Ryper med Fløtesaus, Rosettkål, Sopp, Tyttebær, Mandelpotetpuré 355,-**  
**Grouse with Cream Sauce, Seasonal Vegetables, Lingonberries, Mashed Potato**

Inneholder: Melk, sulfitt, selleri, cognac

Contains: Milk, sulphite, celery, cognac

**Rips- & Tranebærsorbet, Hvit Sjokolade, Sprø Pannekake, Rosmarin 135,-**  
**Lingonberry & Cranberry Sorbet, White Chocolate, Crispy Pancake, Rosemary**

Inneholder: Melk, egg, hvete, gelatin

Contains: Milk, eggs, wheat, gelatine

**3 RETTERS MENY – 3 COURSE MENU 655,-**

### **VINANBEFALINGER WINE RECOMMENDATION**

#### **Forrett - Starter**

Sancerre Classique «Les Panseillots» 2016,  
Caves Prieure - Loire

#### **Hovedrett - Main Course**

Château de Segries 2015,  
Lirac - Rhône

#### **Dessert**

Reciote della Valpolicella 2011,  
Viviani

**3 GLASS VIN – 3 GLASSES OF WINE 398,-**