

Chef's Menu

Reinsdyrtartar, Thybomajones, Jordskokk, Rosmarin

Reindeer Tartar, Thybo Mayonnaise, Jerusalem Artichokes, Rosemary

Inneholder: Melk, egg, sennep, sulfitt

Contains: Milk, eggs, mustard, sulphite

Dagens Fangst servert med Løpstikke- og Petit Poisrisotto

Catch of the Day served with Lovage and Green Pea Risotto

Inneholder: Fisk, skalldyr, melk, sulfitt

Contains: Fish, shellfish, milk, sulphite

Appelsinsorbet & Solbærkrem, Reglisse, Melkesjokolade

Orange Sorbet & Black Currant Cream, Reglisse, Milk Chocolate

Inneholder: Melk, egg, spor av nøtter i sjokolade

Contains: Milk, eggs, traces of nuts in chocolate

3 RETTERS MENY – 3 COURSE MENU 655,-

VINANBEFALINGER WINE RECOMMENDATION

Forrett - Starter

Calles Jazz Riesling 2016,
Weingut Mehrlein/Calle Fegth - Rheingau

Hovedrett - Main Course

Roero Arneis "Bricco delle Ciliegie" 2016, Giovanni
Almondo

Dessert

Moscato d'Asti 2017, Saracco - Italia / Italy 0,75l

3 GLASS VIN – 3 GLASSES OF WINE 360,-