OUR FOOD FOCUS IS SINCERE AND UNCOMPROMISING. WE ONLY PUT THE VERY BEST OF THE FORESTS, FJORDS AND FARMS ONTO YOUR PLATE. WE USE QUALITY, LOCALLY SOURCED PRODUCTS FROM THE FOOD REGION TRØNDELAG AND THE COUNTRY IN ORDER TO SHOWCASE THE BEST OF WHAT WE CAN OFFER UP IN THE NORTH.

## CHEF'S MENU

TODAY'S THREE COURSE MENU BASED ON THE KITCHEN'S SELECTION OF TODAY'S PRODUCE

## 685,-

## FLAVORS FROM THE FARMS, FJORDS AND THE FORESTS

CURED MEAT, CHEESE, HALIBUT REMOULADE, WAFFLES

AND PICKLED VEGETABLES
aLLergens: $3,4,5,6,7,8,9,11,13,14,15,16,24$
485,-

STARTER

BEEF TARTARE Mushrooms, rye, lingonberries

AlLERGENS: 3,5,6,11,13
210,-

SMOKED HALIBUT REMOULADE Potato, cucumber, watercress
allergens: 4, 5, 8, 9, 11,13
175,-
BAKED CAULIFLOWER Hazelnut, carrot, tomato

ALLERGENS: 11, 14, 15, 25
165,-

WAFFLE
Cured ham, horseradish, cloudberry
alergens:3, 5, 1
165,-

ALL PRICES ARE IN Nok.
Please note that some dishes contain allergens; ask a member of the team, and we will be happy to explain

## MAINS

ENTRECÔTE
Broccolini, lemon and anchovies, pommes frites
(opt. red wine sauce)
ALLERGENS: 4, 11, 24, 25
495,-

HALIBUT
Asparagus beans, browned butter with almonds and capers, potato

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\text { ALLERGENS: 4, 11, 14, } 25
$$

395,-

## MUSHROOM RISOTTO

Crispy kernels, parmesan, watercress

> ALLERGENS: 11, 25
> $365,-$

CHICKEN
Celery root, fennel, chicken demi with tarragon, watercress

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\text { aLLERGENS: 1, 11, } 25
$$

375,-

BURGER
Cheddar, red onion, brioche, chili mayonnaise, pommes frites

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\text { ALLERGENS: 3, 5, 11, 13, } 25
$$

295,-

DESSERT

## CHEESE

Two types of cheese, marmalade, fruit bread
AlLergens: $5,6,7,8,9,11,14,15,16,24$
245,-

CHOCOLATE
Dark chocolate, toffee, peanuts
allergens: 3, 5, 11, 22, 24
175,-

APPLE TART
Brown cheese ice cream, cloudberry
allergens: 3, 5, 11, 22, 24
155,-

ICE CREAM
Selection of Premium ice cream - Ask your waiter allergens: 3, 5, 8, 11, 15, 21

125,-

