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NORTH

SCANDINAVIAN CUISINE

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

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

715,-

FLAVORS FROM THE FARMS, FJORDS AND THE FORESTS

CURED MEAT, CHEESE, CEVICHE, WAFFLES,
PICKLED VEGETABLES, BREAD AND BUTTER

ALLERGENS: 3, 4, 5, 8, 9, 11,13

585,-

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.

1 CELERY 2 CRUSTACEANS 3 EGGS 4 FISH 5 WHEAT 6 RYE 7 BARLEY 8 OAT 9 SPELT 10 LUPIN 11 MILK
12 MOLLUSKS 13 MUSTARD 14 ALMONDS 15 HAZEL NUTS 16 WALNUT 17 MACADAMIA 18 CASHEW NUT
19 PECAN NUT 20 BRAZIL NUT 21 PISTACHIO NUT 22 PEANUTS 23 SESAME 24 SOY 25 SULPHITE/SULFUR DIOXIDE

STARTER

CARPACCIO

Onion, rye, egg, and chives

ALLERGENS: 3, 6, 13, 25

225,-

HALIBUT CEVICHE

Cucumber, horseradish, potato and coriander

ALLERGENS: 3, 4, 5, 9, 11

195,-

VEGETABLE TERRINE

Hummus, radish and cress

ALLERGENS:5, 23

175,-

WAFFLE

Salmon, horseradish, roe and dill

ALLERGENS: 3, 4, 5, 11

180,-

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MAINS

ENTRECÔTE

Asparagus, tarragon butter, French fries and red wine sauce

ALLERGENS: 11, 25

525,-

HALIBUT

Hanasand tomatoes, butter sauce, basil and potatoes

ALLERGENS: 3, 4, 11, 25

435,-

BYGGOTTO

Barley, parmesan, seasonal vegetables, peas and watercress

ALLERGENS: 1, 7, 11

375,-

DUCK CONFIT

Cauliflower, crudité salad, demi with lovage

ALLERGENS: 1, 11

385,-

BURGER

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

ALLERGENS: 3, 5, 11, 13, 25

345,-

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DESSERT

CHEESE

Two types of cheese, marmalade and fruit bread

ALLERGENS: 5, 6, 7, 8, 9, 11, 14, 15, 16, 22, 24

225,-

CHOCOLATE

Dark chocolate, coffee ice cream and caramel

ALLERGENS: 3, 5, 11

180,-

PASSION FRUIT MOUSSE WITH RASPBERRY

Raspberry, white chocolate, passion fruit and atsina

ALLERGENS: 3, 4, 11

175,-

ICE CREAM

Selection of Premium ice cream - Ask your waiter

ALLERGENS: 3, 5, 8, 11, 15, 22, 23

145,-

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