

3 COURSE CHRISTMAS DINNER

TUNA TATAKI

Pickled shiitake mushrooms,
pongu glaze, quail egg (4,3,24)

LAMB

Potatoes Anna, carrot and ginger
puree (4,11)

CHOCOLATE MOUSSE

White chocolate mousse
with strawberries (3,5,11)

3 COURSE

NOK 920,- per pers.

MAR DE FRADES

Albariño, Rias Baixas, Spain
kr. 195,-

REYNEKE BYODINAMIC

Syrah, Stellenbosch, South Africa
kr. 220,-

RECIOTO DELLA VALPOLICELLA DOC

Valpantena Tesauero, Valpolicella
Kr.130,-

