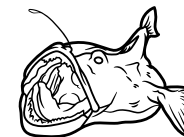




5 - course set-menu
1075,-

Wine pairing - 5 glasses
985,-



Snacks

Main courses

Bread & butter
(hg,m,ru) 65,-

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Potato waffle

Cod emulsion, vendace roe, dill
(f,hg,e,su,m) 155,-

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Oyster & beef tartar
Shallots, lemon
(b,so) 85,-

Potato waffle

Cheese & truffle, iberico ham
(sk,hg,ru,su,l,e) 155,-

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Brandade of local white fish
bacon, leek
(f,m,l,hg) 125,-

Monkfish

Sauce meunère, cauliflower & truffle
(m,l,se,f,su) 425,-

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White fish from the dock
Celeriac, spelt, mussel & cidersauce
(f,m,sk,l,se,su,so) 415,-

Beef tenderloin

Pepper sauce, onion, tarragon, fries & salad
(sp,l,m,se,) 595,-

Sharing for the table

(reccomended for 2 or more people)

Mountain trout

Green pepper butter sauce,
Spinach & mushroom, potato pureè
(m,l,f) 1090,-

Confit lamb

Yellow split-pea cassoulet,
Nduja & fennel
(m,l,se) 1150,-

Starters

Halibut tartar

Miso, almond, umeshu-ponzu
(f,l,e,ma,so) 265,-

Lobster

Cavatelli, endive, fennel
(f,m,l,su) 315,-

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White fish & scallop mousseline

Caviar "Mirabelle selection", spinach, Vin Jaune
(f,m,b,e,l,su) 385,-

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Pâté en croûte

Apple & mustard pureè,
Salad & pickled vegetables
(hg,m,e,l,sn) 265,-

Dessert & cheese

Variations of honey from Stolmen

Sage, coconut & milk
(hs,e,hg,m) 195,-

Petit four

Daily selection
165,-

Vanilla ice cream & chocolate sauce
(e,m) 95,-

Selection of cheese

Fruit bread & marmelade
(m,hg,va,e) 225,-

Sorbet of the day

80,-

Wine by the glass

Sparkling

Champagne, Deutz Brut Classic (Su): 250,-

Prosecco, cuvée «Bekkjarvik Gjestgiveri» (Su): 139,-

White

Chardonnay cuvée «Bekkjarvik Gjestgiveri» (Su): 149,-

Cà del Magro, Monte del Frá (Su): 159,-

Ørjan Rheingau Riesling, Hans Bausch (Su): 165,-

Rosé

Pinot Noir Rosé, Künstler (Su): 160,-

Red

Valpolicella cuvée «Bekkjarvik Gjestgiveri» (Su): 149,-

Côtes du Rhône Saint-Esprit, Delas (Su): 159,-

Bourgogne Pinot Noir, Roche de Bellene (Su): 165,-

Coffee / Tea

Tea kr 49,-

Lungo kr 52,-

Espresso kr 45,-

Cappuccino (M) kr 59,-

