

**OPEN 18-22**

Feel free to mix, match and wreak havoc throughout the menu. Happy dining.

## SNACKS

### **CHICARON OF COD SKIN** 250,-

With sourcream from Røros and løjrom.  
Allergies: milk, fish

### «SUNNMØRSK TACO» AKA SVELE 100,-

Cod tongue "stjerneskudd".  
Allergies: egg, milk, mustard, fish, gluten, shellfish

Tartar with moose, juniper, lingonberries and porcini. 100,-

Allergies: egg, milk, mustard, gluten

### **SPEKEMAT FROM BUTIKKEN**

San Daniele Gran Crudo Edizione Riccardo Franchi 120,-

Fenalår from Bjorli 90,-

Passe Stor Fenikkelsalami from Ask Gård 80,-

Hockey Coppaskinke from Ask Gård 100,-

## TASTINGS

### **RAWMARINATED HALIBUT** 150,-

A sauce made with local buttermilk and dill, salad with cucumber and radish and crispy pumpkinseeds.  
Allergies: fish, milk

### **KATTAFISK** 150,-

With flatbreads, butter with bottarga, tarragon emulsion and brown butter.

Allergies: fish, mustard, milk, gluten

### **COD** 150,-

With a purè of cauliflower, crispy quinoa and buckwheat, truffle seaweed and a sauce made with tørrfisk, seaweed and butter.

Allergies: fish, milk, celery

### **HEN** 150,-

Pithivier filled with a fricasse of legs and root vegetables, poached breast and crispy skin. Lovage sauce.

Allergies: milk, celery, egg

## DESSERT

### **COCONUT** 100,-

White chocolate cream with coconut, coconut ice cream, tapioca pearls with coriander and lime, meringue and rum marinated pineapple.

Allergies: milk, egg

## CLASSICS

Head chef Stig's favorites.

### APPETIZERS

#### **RAVIOLI WITH LOBSTER** 250,-

Lobster sauce, nduja and tarragon.

Allergies: shellfish, milk, gluten, egg

#### **FISHSOUP** 200,-

Served with a fish and scallop mousseline, today's selection of shellfish and root vegetables.

Allergies: milk, fish, celery, shellfish, molluscs

### MAINS

Sometimes our fishing boats catch something really outstanding that we just have to put on the menu.

When that happens, we will make something special and let you know.

#### **COD** 350,-

With a purè of cauliflower, crispy quinoa and buckwheat, truffle seaweed and a sauce made with tørrfisk, seaweed and butter.

Allergies: fish, milk, celery

#### **LAMB FROM OLE RINGDAL** 350,-

Sirloin and croquette with confit from the shoulder, oxheart cabbage and shallots. Jus with tarragon and oliveoil.

Allergies: milk, celery, gluten

#### **CAULIFLOWER** 250,-

With curry and chickpeas.

Allergies: celery, soy

## CHEESES FROM BUTIKKEN

All cheeses are served with sourdough bread, honey from Stig's father in law and marmelade.

#### **FØNIX FROM STAVANGER YSTERI** 100,-

#### **BRILLOT SAVARIN FROM MONS** 100,-

#### **CROTTIN DE CHAVIGNOL FROM MONS** 100,-

#### **WRÅNGEBÄCK FROM ALMNÄS BRUK** 100,-

#### **KRISTINES MYKE FROM HITRA** 100,-

#### **TODAY'S SELECTION** 175,-

Allergies for all servings: gluten, milk

### 3-COURSE

525,-

#### **FISHSOUP**

Served with a fish and scallop mousseline, today's selection of shellfish and root vegetables.

#### **COD**

With a purè of cauliflower, crispy quinoa and buckwheat, truffle seaweed and a sauce made with tørrfisk, seaweed and butter.

#### **COCONUT**

White chocolate cream with coconut, coconut ice cream, tapioca pearls with coriander and lime, meringue and rum marinated pineapple.

### 9-COURSE

1125,-

#### **CHICARON OF COD SKIN**

With sourcream from Røros and løjrom.

#### **«SUNNMØRSK TACO» AKA SVELE**

With cod tongue.

#### **RAWMARINATED HALIBUT**

A sauce made with local buttermilk and dill, salad with cucumber and radish and crispy pumpkinseeds.

#### **FISHSOUP**

Served with a fish and scallop mousseline, today's selection of shellfish and root vegetables.

#### **KATTAFISK**

With flatbreads, butter with bottarga, tarragon emulsion and brown butter.

#### **COD**

With a purè of cauliflower, crispy quinoa and buckwheat, truffle seaweed and a sauce made with tørrfisk, seaweed and butter.

#### **HEN**

Pithivier filled with a fricasse of legs and root vegetables, poached breast and crispy skin. Lovage sauce.

#### **TODAY'S SELECTION OF CHEESE**

#### **COCONUT**

White chocolate cream with coconut, coconut ice cream, tapioca pearls with coriander and lime, meringue and rum marinated pineapple.

### 5-COURSE

725,-

#### **RAWMARINATED HALIBUT**

A sauce made with local buttermilk and dill, salad with cucumber and radish and crispy pumpkinseeds.

#### **KATTAFISK**

With flatbreads, butter with bottarga, tarragon emulsion and brown butter.

#### **COD**

With a purè of cauliflower, crispy quinoa and buckwheat, truffle seaweed and a sauce made with tørrfisk, seaweed and butter.

#### **HEN**

Pithivier filled with a fricasse of legs and root vegetables, poached breast and crispy skin. Lovage sauce.

#### **COCONUT**

White chocolate cream with coconut, coconut ice cream, tapioca pearls with coriander and lime, meringue and rum marinated pineapple.

### 7-COURSE

925,-

#### **«SUNNMØRSK TACO» AKA SVELE**

Tartar, pickled onions and beetroot, cured egg yolk.

#### **RAWMARINATED HALIBUT**

A sauce made with local buttermilk and dill, salad with cucumber and radish and crispy pumpkinseeds.

#### **KATTAFISK**

With flatbreads, butter with bottarga, tarragon emulsion and brown butter.

#### **COD**

With a purè of cauliflower, crispy quinoa and buckwheat, truffle seaweed and a sauce made with tørrfisk, seaweed and butter.

#### **HEN**

Pithivier filled with a fricasse of legs and root vegetables, poached breast and crispy skin. Lovage sauce.

#### **TODAY'S SELECTION OF CHEESE**

#### **COCONUT**

White chocolate cream with coconut, coconut ice cream, tapioca pearls with coriander and lime, meringue and rum marinated pineapple.