

## OPEN 18-22

FEEL FREE TO MIX, MATCH AND WREAK HAVOC THROUGHOUT THE MENU. HAPPY DINING!

### SNACKS

<b>CRISPS &amp; «HOLIDAY»-DIP</b>	50,-
<small>Allergies: milk, onion, celery</small>	
<b>BROKKOLINI</b>	100,-
<small>XO – green chili – katsuobushi</small>	
<small>Allergies: soy, shellfish, molluscs, mustard, fish, egg</small>	
<b>«SUNNMØRSK TACO» AKA SVELE</b>	
tartar from beef, ramson and horseradish	90,-
<small>Allergies: egg, milk, mustard, wheat</small>	
fried skate wing, green chili and kohlrabi	90,-
<small>Allergies: egg, milk, mustard, fish, wheat</small>	
<b>CURED MEATS FROM BUTIKKEN</b>	
hockey – coppa from Ask	110,-
fenalår from Bjorli	100,-
fennel salami from Ask	80,-
aged ham from Suldal	120,-
today's selection of cured meat	175,-

### TASTINGS

<b>BLUEFINN TUNA "ORFJORD"</b>	150,-
<small>pickled chanterelles – green peas – plum sauce</small>	
<small>Allergies: milk, fish</small>	
<b>OXHEART CABBAGE "KRAFT BODEGA"</b>	150,-
<small>buttersauce on smoked turbot bones - avruga - chives</small>	
<small>Allergies: fish, milk, mustard</small>	
<b>WHITE FISH</b>	150,-
<small>jerusalem artichoke - apple - celery - shellfish sauce</small>	
<small>Allergies: fish, shellfish, milk, mustard, celery</small>	
<b>LAMB</b>	150,-
<small>purè of mandel potato – carrots – grilled onions – jus</small>	
<small>Allergies: milk, celery</small>	

<b>All 4 tastings</b>	550,-
<b>Drink pairings</b>	525,-

### CLASSICS

STIGS FAVOURITES THAT ARE ALWAYS AVAILABLE AS LONG AS WE HAVE THE PRODUCE

#### STARTERS

<b>OXHEART CABBAGE «KRAFT BODEGA»</b>	150,-
<small>sauce with smoked turbot heads and butter, chives and avruga</small>	
<small>Allergies: fish, milk, celery</small>	
<b>SCALLOPS À LA OSLO 2005</b>	250,-
<small>cauliflower – sultana – chives</small>	
<small>Allergies: milk, molluscs</small>	

#### MAINS

<b>TURBOT, COOKED ON THE BONE</b>	425,-
<b>CA 400 GRAM WITH BONE</b>	
<small>potato purè – chanterelles – cabbage – edamame beans – browned butter with marcona almonds and lemon</small>	
<small>Allergies: milk, fish, soy</small>	
<b>WHITE FISH</b>	350,-
<small>jerusalem artichoke – apple – celery – shellfish sauce</small>	
<small>Allergies: fish, shellfish, milk, mustard, celery</small>	
<b>DEER FROM BJORLI</b>	425,-
<small>chanterelles – edamame beans – cabbage – hasselback – game sauce with brown cheese</small>	
<b>VEGETARIAN RISOTTO</b>	250,-
<small>forrest mushrooms – edamame beans</small>	
<small>Allergies: milk, celery</small>	

### CHEESES FROM BUTIKKEN

All cheeses are served with bread, honey and marmelade

<b>FØNIX FROM STAVANGER YSTERI</b>	100,-
<b>ROSALITA FROM TJAMSLAND GÅRD</b>	100,-
<b>KUBBEOST FROM RUESLÅTTEN</b>	100,-
<b>TEGEL FROM ALMNÅS</b>	100,-
<b>TODAYS SELECTION</b>	175,-
<small>Allergies for all cheese servings: wheat, rye, spelt, milk</small>	

### DESSERT

<b>NORWEGIAN APPLES</b>	150,-
<small>caramel and miso ice cream – financier – butterscotch</small>	
<small>Allergies: gluten, milk, egg</small>	