

OPEN 18-22

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

## SNACKS

**CHICKENWINGS** 150,-  
Glazed with soy, miso and mirin. Chicken liver cream and hot sauce.

Allergies: soy, egg, milk, obscene amounts of chili

**POTATO WAFFLE** 150,-  
With smoked wild salmon, horseradish, sour cream from Røros, dill and apple.

Allergies: fish, egg, milk, gluten

**FRIED COD TONGUES** 150,-  
With dips and stuff.

Allergies: fish, egg, gluten, milk, mustard

**GRILLED LANGOUSTINE TAIL** 200,-  
With tamarind glaze, tarragon emulsion and buckwheat.

Allergies: shellfish, egg, mustard, milk

**CROQUETTE OF LAMB SHOULDER AND ALMOND POTATO** 150,-

Tarragon mayo and crispy fenalår.

Allergies: gluten, egg, mustard, milk

**SPEKEMAT FROM BUTIKKEN**

Vellagret Tronfjell skinke fra Tynset 120,-

Fenalår from Bjorli 90,-

Fenikkelsalami from Ask Gård 80,-

Hockey Coppaskinke from Ask Gård 100,-

## TASTINGS

**WHITE ASPARAGUS** 150,-  
With cured halibut, lumpfish roe, ramson and fermented asparagus sauce.

Allergies: fish, milk

**BLUEFIN TUNA** 150,-  
With cauliflower and Sauce vierge.

Allergies: fish, milk

**SPOTTED WOLFFISH** 150,-  
Salad of Jerusalem artichokes and celery.

Langoustine sauce.

Allergies: fish, milk, celery, shellfish

**LAMB** 150,-  
Saltbaked shallots, tomato, potato and ramson foam, dried olives and nduja.

Allergies: milk, celery

## CLASSICS

Head chef Stig's favorites.

### APPETIZERS

**RAVIOLI WITH KING CRAB** 250,-  
Green peas, shellfish sauce, nduja and tarragon.  
Allergies: shellfish, milk, gluten, egg

**VEAL TARTAR** 200,-  
A truffle and aged balsamic dressing, quail eggs, høvding Sverre XO, bread crisp and crispy chicken skin.

Allergies: egg, milk, gluten

### MAINS

**KLIPPFISK GRAN RESERVA FROM DYBVIK** 400,-  
Saltbaked shallots, tomato, potato and garlic foam, dried olives and nduja.

Allergies: fish, milk, celery

**HALIBUT ON THE BONE** 350,-  
With potatoes from Bjertnæs & Hoel, broccolini and brown butter with marcona almonds, lemons and parsley.

Allergies: fish, milk, celery, almonds

**VEAL** 400,-  
Asparagus from Galis, oxheart cabbage, and pommes boulangiere. Sauce with fresh morils.

Allergies: milk, celery

**GNOCCHI** 300,-  
Fresh asparagus, morils, ramson and fermented asparagus.

Allergies: egg, milk

## CHEESES FROM BUTIKKEN

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

**BLÅKOLL FRA GRINDAL YSTERI** 100,-

**ROSALITA FRA TJAMSLAND GÅRD** 100,-

**LILLE ASKE FRA BO JENSEN** 100,-

**TEGEL FROM ALMNÄS BRUK** 100,-

**TODAY'S SELECTION** 175,-

Allergies for all servings: gluten, milk

## DESSERT

**DARK CHOCOLATE** 150,-

Blood orange, kefir and hazelnut

Allergies: milk, hazelnut, egg

### 3-COURSE

525,-

#### **BLUEFIN TUNA**

With cauliflower and Sauce vierge.

#### **SPOTTED WOLFFISH**

Salad of jerusalem artichokes and celery.  
Langoustinesauce.

#### **DARK CHOCOLATE**

Blood orange, kefir and hazelnut.

### 9-COURSE

1125,-

#### **POTATO WAFFLE**

With smoked wild salmon, horseradish, sour cream  
from Røros, dill and apple.

#### **GRILLED LANGOUSTINE TAIL**

With tamarindglace, tarragon emulsion and  
buckwheat.

#### **WHITE ASPARAGUS**

With cured halibut, lumpfish roe, ramson and fermen-  
ted asparagus sauce.

#### **BLUEFIN TUNA**

With cauliflower and Sauce vierge.

#### **SPOTTED WOLFFISH**

Salad of jerusalem artichokes and celery. Langousti-  
nesauce.

#### **CHICKENWINGS**

Glazed with soy, miso and mirin. Chickenliver cream  
and hotsauce.

#### **LAMB**

Saltbaked shallots, tomato, potato and garlic foam,  
dried oliven and nduja.

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

#### **DARK CHOCOLATE**

Blood orange, kefir and hazelnut.

### 5-COURSE

725,-

#### **WHITE ASPARAGUS**

With cured halibut, lumpfish roe, ramson and  
fermented asparagus sauce.

#### **BLUEFIN TUNA**

With cauliflower and Sauce vierge.

#### **SPOTTED WOLFFISH**

Salad of jerusalem artichokes and celery.  
Langoustinesauce.

#### **LAMB**

Saltbaked shallots, tomato, potato and garlic foam,  
dried oliven and nduja.

#### **DARK CHOCOLATE**

Blood orange, kefir and hazelnut.

### 7-COURSE

925,-

#### **POTATO WAFFLE**

With smoked wild salmon, horseradish, sour cream  
from Røros, dill and apple.

#### **WHITE ASPARAGUS**

With cured halibut, lumpfish roe, ramson and fermen-  
ted asparagus sauce.

#### **BLUEFIN TUNA**

With cauliflower and Sauce vierge.

#### **SPOTTED WOLFFISH**

Salad of jerusalem artichokes and celery. Langousti-  
nesauce.

#### **LAMB**

Saltbaked shallots, tomato, potato and garlic foam,  
dried oliven and nduja.

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

#### **DARK CHOCOLATE**

Blood orange, kefir and hazelnut.