

ÅPENT 18-22

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

SNACKS

POTATO TERRINE WITH KALIX ROE	150,-
Allergies: milk, fish	
BOLINHOS	100,-
Mayo and pickled green tomatoes. Allergies: mustard, gluten, fish, egg	
«SUNNMØRSK TACO» AKA SVELE	
Tartar of venison with juniper and lingonberry.	100,-
Allergies: egg, milk, mustard, gluten	
Lobster, apple, fennel and dill.	150,-
Allergies: egg, milk, mustard, shellfish, gluten	
CURED MEATS FROM BUTIKKEN	
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

TERRINE MADE FROM PIGS HEAD	150,-
Pickled greens, mustard, potato flatbread. Allergies: mustard, gluten, celery	
CURED CHAR	150,-
Yoghurt from røros, radish and cucumber and pumpkin seeds. Allergies: fish, milk, celery	
COD	150,-
Baked parsley root with brusselsprouts and crispy pork skin. Sauce with smoked fish stock. Allergies: fish, milk, celery	
CONFIT LAMB	150,-
Rutabaga, potato purè and sauce made with lamb stock and rosehips. Allergies: milk, celery	

DESSERT

CLOUDBERRIES	150,-
Goats milk, butterscotch and pastry. Allergies: milk, egg, gluten	

CLASSICS

HEAD CHEF STIG'S FAVOURITES

APPETIZERS

LOBSTER SOUP	250,-
Lobster salad and apple. Allergies: shellfish, milk, gluten, egg, mustard	
LOCAL BLUEFIN TUNA	150,-
Pickled wild mushrooms, fresh peas and plum sauce. Allergies: milk, fish	

MAINS

TURBOT, COOKED ON THE BONE	400,-
Potato purè and brown butter with marcona almonds and lemon. Allergies: milk, fish, almonds	
WHITE FISH	350,-
Salad of jerusalem artichokes, celery and apple. Sauce made with crabs and langoustine. Allergies: fish, egg, mustard, shellfish	
VENISON FROM BJORLI	400,-
Baked parsley root with brusselsprouts and crispy pork skin. Potato purè and viltsauce like grandma made it. Allergies: milk, celery, soy	
RISOTTO	250,-
With wild mushrooms and edamame. Allergies: milk, celery	

CHEESE FROM BUTIKKEN

All cheeses are served with sourdough bread, honey and marmelade.

FØNIX FROM STAVANGER YSTERI	100,-
ROSALITA FROM TJAMSLAND GÅRD	100,-
KUBBEOST FROM RUESLÅTTEN	100,-
TEGEL FROM ALMNÅS	100,-
TODAYS SELECTION	175,-
MONT D'OR – BAKED	500,-
Served with fresh truffle. (for 2-4 persons)	

Allergies for all servings: gluten, milk

3-COURSE

495,-

LOCAL BLUEFIN TUNA

Pickled wild mushrooms, fresh peas and plum sauce.

WHITE FISH

Salad of jerusalem artichokes, celery and apple. Sauce made with crabs and langoustine.

CLOUDBERRIES

Goats milk, butterscotch and pastry.

7-COURSE

895,-

«SUNNMØRSK TACO» AKA SVELE

Tartar of venison with juniper and lingonberry.

TERRINE MADE FROM PIGS HEAD

Pickled greens, mustard, potato flatbread.

CURED CHAR

Yoghurt from røros, radish and cucumber and pumpkin seeds.

COD

Baked parsley root with brusselsprouts and crispy pork skin. Sauce with smoked fish stock.

CONFIT LAMB

Rutabaga, potatopurè and sauce made with lamb stock and rosehips.

FØNIX FROM STAVANGER YSTERI

Fig marmelade and gingerbread.

CLOUDBERRIES

Goats milk, butterscotch and pastry.

"LUTFISK" MENU

650,-

"RAKFISK"

Fermented char with crispy chickenskin, sourcream from Røros, shallots and horseradish.

"LUTEFISK" FROM DYBVIK

With all the traditional sidedishes.

CLOUDBERRIES

Goats milk, butterscotch and pastry.

5-COURSE

695,-

TERRINE MADE FROM PIGS HEAD

Pickled greens, mustard, potato flatbread.

CURED CHAR

Yoghurt from røros, radish and cucumber and pumpkin seeds.

COD

Baked parsley root with brusselsprouts and crispy pork skin. Sauce with smoked fish stock.

CONFIT LAMB

Rutabaga, potatopurè and sauce made with lamb stock and rosehips.

CLOUDBERRIES

Goats milk, butterscotch and pastry.

9-COURSE

1095,-

«SUNNMØRSK TACO» AKA SVELE

Tartar of venison with juniper and lingonberry.

BOLINHOS

Mayo and pickled green tomatoes.

LOCAL BLUEFIN TUNA

Pickled wild mushrooms, fresh peas and plum sauce.

TERRINE MADE FROM PIGS HEAD

Pickled greens, mustard, potato flatbread.

CURED CHAR

Yoghurt from røros, radish and cucumber and pumpkin seeds.

COD

Baked parsley root with brusselsprouts and crispy pork skin. Sauce with smoked fish stock.

CONFIT LAMB

Rutabaga, potatopurè and sauce made with lamb stock and rosehips.

TODAYS SELECTION OF CHEESE

With sourdough bread, honey and marmelade.

CLOUDBERRIES

Goats milk, butterscotch and pastry.