

**OPEN 18-22**

Feel free to mix, match and create chaos when ordering, have some snacks and small courses to share and a main course to finish. If you want to play it "safe", go for the 5-course menu and enjoy.

## SNACKS

**POTATOLEFSE 'TACO'** 125,-

Hummus, chicken confit and tomatillo  
Allergies: gluten, wheat

**TOAST WITH FISH PRESERVES**

Sprat from Østersjøen 125,-  
Smoked rainbow trout 145,-  
Allergies: egg, fish, mustard, sulfites, wheat

**GREEN OLIVES FROM BUTIKKEN** 75,-

Big, juicy and crunchy olives

**FRIED COD TONGUE** 150,-

Tarragon mayo, pickled onion  
Allergies: egg, fish, gluten, mustard, wheat

**PLANK** 350,-

Our selection of cheese and charcuterie.  
Suitable as a starter for 2-3 people.  
Allergies: barley, egg, gluten, milk, sulfites, wheat

## SMALL DISHES

These are also suited as a starter

**VENISON TARTAR** 200,-

Juniper, Lingonberry, Lichen and dried mushrooms  
Allergies: celery, egg, mustard

**COD CHEEKS** 200,-

Poached in brown butter, served with celeriac, peas and a smoked buttersauce with avruga and chives  
Allergies: celery, fish, milk

**WHITE FISH** 200,-

Cauliflowerpuré, cabbage, carrots and a sauce made with chicken and fermented garlic  
Allergies: celery, fish, milk

**BEEF** 250,-

Grilled flat iron steak with cabbage "roll" and sauce Bordelaise  
Allergies: celery, milk

**5 RETTER** 850,-

Tartar - Cheeks - Fish - Beef - Cloudberry

## CLASSIC

Favourites that always deserve a spot on the menu

### STARTER

**LOCAL LOBSTER FROM MIDSUND** 250,-

Gnocchi, pickled white asparagus, green peas and lobster bisque  
Allergies: celery, egg, gluten, milk, shellfish, wheat

### MAINS

**KLIPPFISK FROM DYBVIK** 400,-

Saltbaked shallots, tomato marmelade, potato and ramsonfoam, olives and nduja  
Allergies: fish, milk, sulfites

**SKREI** 400,-

Cauliflowerpuré, carrots, green peas and a smoked buttersauce with avruga and chives  
Allergies: celery, fish, milk

**DUCK FROM HOLTE GÅRD** 425,-

Celeriac puré, carrots, baked beets and red wine sauce with cherries  
Allergies: celery, milk

**GNOCCHI** 350,-

With pickled and fresh white asparagus, green peas and creamy sauce with fermented asparagus and parmesan  
Allergies: celery, egg, gluten, milk, wheat

## CHEESE FROM BUTIKKEN

**OUR SELECTION** 175,-

Served with honey and ritz crackers  
Allergies: egg, gluten, milk, wheat

**BLUECHEESE ICECREAM** 150,-

spicecakecrumble, applegel  
Allergies: egg, milk, wheat

## DESSERT

**CLOUDBERRY CAKE** 175,-

With seabuckthorn and brown butter icecream.  
Allergies: egg, gluten, milk, wheat

## OUR LIL WINELIST

**Our small list is full of wines that we consider classics. Meaning great wines, from known regions, providing good value for money and delicious wine in your glass. All wines contain sulfites.  
If you would like a list of beer, cocktails and non alcoholic beverages just let us know.**

### SPARKLES

	<b>glass</b>	<b>bottle</b>
Casa Canevel Prosecco	115,-	600,-
Champagne Diebolt-Vallois Blanc de Blancs Brut	160,-	900,-
Champagne Pierre Brocard Saignée de la Côte 2012 - Rosè Champagne		1150,-
Champagne Laurent-Perrier Brut Millésimé 2012		1500,-

### WHITE

		<b>glass</b>	<b>bottle</b>
Domäne Gobelsburg Riesling 2019	Østerrike, Kamptal	110,-	500,-
Vincent Caille "Je t'aime mais j'ai soif" 2019	Frankrike, Loire	120,-	575,-
Roblin Sancerre Origine 2021	Frankrike, Loire	150,-	700,-
Pieropan Soave Classico Calvarino 2020	Veneto, Italy	150,-	700,-
Gerard Tremblay Chablis 2020	Frankrike, Chablis	150	725,-
Domaine de Bellene Montagny Charodnay	Frankrike, Bourgogne	160,-	750,-
Nikolaihof Grüner Veltliner Terrassen 2019	Østerrike, Wachau		750,-
Von Winning Riesling "Reiterpfad" 2020	Tyskland, Pfalz		800,-
Sandhi Chardonnay Santa Barbara County 2020	USA, California	185,-	900,-
Wagner-Stempel Riesling "Heerkretz" 2018	Tyskland, Rheinhessen		1150,-
Armand Heitz Saint-Aubin Les Combes au Sud	Frankrike, Bourgogne	220,-	1250,-
Domaine Leflaive Mâcon-Verzé 2020	Magnum Frankrike		3000,-

### RED

		<b>glass</b>	<b>bottle</b>
Luigi di Grasso Barbera	Italia, Piedmont	110,-	500,-
Viña Alberdi Reserva 2016	Spania, Rioja	125,-	600,-
Pagliarese Chianti Classico 2016	Italia, Piedmont	130,-	600,-
Fabien Jouves "Les Escures" 2020	Frankrike, Cahors		700,-
Tedeschi Capitel San Rocco Ripasso Superiore 2019	Italia, Veneto	150,-	700,-
Crissante Barbera d'Alba 2021	Italia, Piedmont	160,-	800,-
Olivier Leflaive Cuvee Margot 2020	Frankrike, Bourgogne	160,-	800,-
Chateau Mauvesin Barton 2015	Frankrike, Bordeaux	170,-	850,-
Perrin Gigondas La Gille 2019	Frankrike, Rhône		850,-
Produttori dei Barbaresco Barbaresco 2018	Italia, Piemonte	200,-	1000,-
buisson Charles Pommard en Moreau 2019	Frankrike, Bourgogne	210,-	1100,-
Vega Sicilia Alion 2018	Spania, Castilla y León		1550,-
Chateau Giscours 2018	Frankrike, Bordeaux		1900,-

**The big list, aka the bible, is allways available, we are happy to assist with recommendations**