

OPEN 18-22

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

## SNACKS

**POTATOES W/ SOURCREAM & BUTTER** 75,-  
Add 30grams of Løyrom. +150,-  
Allergies: milk, fish

**SOURDOUGH TOAST**  
With sprat from the Baltic Sea. 125,-  
With light smoked rainbow trout. 145,-  
Allergies: wheatgluten, egg, mustard, fish

**JUICY OLIVES FROM BUTIKKEN** 75,-  
Gordal from Spain.

**BOLINHOS** 150,-  
With tarragon mayo and pickled onions.  
Allergies: milk, fish, egg, mustard, wheatgluten

**PLANK** 300,-  
A selection of cured meats and cheeses.  
Suited as a starter for 2-3 people.  
Allergies: milk, sulphite

## SMALL COURSES

That works excellent as starters.

**WHALE FROM MYKLEBUST** 150,-  
With spring onions, radish, sour cream sauce and dill oil.  
Allergies: milk, sulphite, gluten

**GRILLED SPRING CABBAGE** 200,-  
With crispy mussels and a butter sauce with avruga caviar.  
Allergies: fish, milk, molluscs

**WHITE FISH FROM MIDSUND** 200,-  
With broccolini, cauliflower purè, black garlic and chicken jus.  
Allergies: fish, milk, celeriac

**TOP SIRLOIN OF LAMB** 225,-  
With sunchokes, mustard and red wine jus with grilled butter.  
Allergies: milk, mustard, sulphite, celeriac

**5 COURSE** 775,-  
All small courses and dessert.

## CLASSICS

Our favorites.

### STARTER

**WILD SALMON** 250,-  
New potatoes, cucumbers, rye crisp, sour cream sauce and dill.  
Allergies: milk, fish, sulphite

### MAINS

**TURBOT** 450,-  
Broccolini, cauliflower cream, spring cabbage, potatoes and butter sauce with tarragon.  
Allergies: fish, milk, molluscs

**VEAL ENTRECÔTE** 425,-  
Spring onions, cauliflower cream, spring cabbage, potatoes and red wine sauce.  
Allergies: milk, sulphite, celeriac

**KLIPPFISK GRAN RESERVA FROM DYBVIK** 425,-  
Saltbaked shallots, tomato compote, potato and ramson foam. Dried olives and Nduja.  
Allergies: fish, milk, meat, sulphite

**RISOTTO** 350,-  
With norwegian asparagus.  
Allergies: celeriac, milk

## CHEESES FROM BUTIKKEN

**OUR SELECTION** 175,-  
Served with honey from my father in law, figs and crispbreads.  
Allergies: milk, gluten, sesame, oatgluten

**DEEP FRIED BRILLAT SAVARIN** 150,-  
With apple gel.  
Allergies: milk, egg, wheatgluten

**BLUE CHEESE ICE CREAM** 150,-  
With spiced crumble, figs and lingonberry sirup.  
Allergies: milk, egg, wheatgluten

## DESSERT

**NORWEGIAN STRAWBERRIES** 175,-  
Ice cream with milk from Røros, marengs and caramelized white chocolate.  
Allergies: milk