

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

RAKFIKSDIP - FERMENTED TROUT 125,-

Served with a potato "tostada" and shallots

Allergies: fish, milk, sulfites, 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

CROQUETTE WITH PINNEKJØTT 150,-

Tarragon mayo, pickled rutabaga

Allergies: egg, mustard, sulfites, wheat

PLANK 350,-

Our selection of cheese and charcuterie.

Suitable as a starter for 2-3 people.

Allergies: milk, sulfites

SMALL DISHES

These are also suited as a starter

DILL CURED WILD SALMON 200,-

Pickled beetroot filled with mustard and dill. Sour cream, dill and crispy potato

Allergies: fish, milk, mustard, sulfites

BRUSSEL SPROUTS AND KALE 200,-

Served with a sauce made from fermented cabbage, butter, avruga and chives

Allergies: fish, milk, molluscs, sulfites

FRESH COD FROM MIDSUND 200,-

Green pea purè, carrot baked in beer and cummin, chicken and lamb sauce

Allergies: barley, fish, milk, sulfites, wheat

BRAISED PORK CHEEK 200,-

Celeriac purè, pumpkin, fermented cabbage, jus

Allergies: celery, milk

5 RETTER 850,-

Salmon - Sprouts - Cod - Pork - Cloudberry

CLASSIC

Favourites that always deserve a spot on the menu

STARTER

BLUEFIN TUNA FROM ORFJORD 250,-

With pickled chantarelles, black garlic mayo, ponzu from mushroom soy & plum and crispy chicken skin.

Allergies: egg, fish, mustard, sulfites

MAINS

LUTEFISK FROM DYBVIK 550,-

Served with traditional sides

Allergies: fish, milk, mustard, rye, sulfites, wheat

FRESH COD FROM MIDSUND 400,-

Green pea purè, carrot baked in beer and cummin, chicken and lamb sauce

Allergies: barley, celery, fish, milk, sulfites, wheat

VENISON FROM BJORLI 425,-

Served with celeriac purè, beer baked carrot, fermented cabbage and red wine sauce with lingonberries and juniper

Allergies: celery, gluten, milk, sulfites

RISOTTO 350,-

With mushrooms

Allergies: celery, milk

CHEESE FROM BUTIKKEN

OUR SELECTION 175,-

Served with honey and ritz crackers

Allergies: milk, wheat

MONT D'OR

A spoon of Mont d'Or with honey and nuts 100,-

Baked Mont d'Or - enough for 4 people 425,-

Allergies: hazelnut, milk, wheat

STILTON 150,-

Served with fig jam and gingerbreads

Amazing with a glass of port from Niepoort +90-

Allergies: egg, milk, wheat

DESSERT

CLOUDBERRIES 175,-

Brown cheese icecream, caramel, nuts and gingerbread crumble

Allergies: egg, hazelnut, 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

	glass	bottle
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 Millèsimè 2012		1500,-

WHITE

		glass	bottle
Domæne Gobelsburg Riesling 2019	Østerrike, Kamptal	110,-	500,-
Othegraven Riesling Scharzberg QBA 2020	Tyskland, Mosel	120,-	550,-
Vincent Caille "Je t'aime mais j'ai soif" 2019	Frankrike, Loire	120,-	575,-
Louis Seabra Xisto Illimitado Branco 2020	Portugal, Douro	125,-	600,-
Gerard Tremblay Chablis 2020	Frankrike, Chablis	150	725,-
d'Edouard Bourgogne Côtes d'Auxerre 2020	Frankrike, Burgund	160,-	750,-
Nikolaihof Grüner Veltliner Terrassen 2019	Østerrike, Wachau		750,-
Von Winning Riesling "Reiterpfad" 2020	Tyskland, Pfalz		800,-
Domaine Vacheron Sancerre 2019	Frankrike, Loire	180,-	850,-
Sandhi Chardonnay Santa Barbara County 2020	USA, California		850,-
Wagner-Stempel Riesling "Heerkretz" 2018	Tyskland, Rheinhessen		1150,-
Bernard Millot Meursault 2018	Frankrike, Bourgogne	220,-	1300,-
Domaine Leflaive Mâcon-Verzé 2020	Magnum Frankrike		3000,-

RED

		glass	bottle
Principiano Barbera 2020	Italia, Piedmont	110,-	500,-
Viña Alberdi Reserva 2016	Spania, Rioja	125,-	600,-
Chakana Finca "los Cedros" Malbec 2019	Argentina, Mendoza	135,-	650,-
Fabien Jouves "Les Escures" 2020	Frankrike, Cahors		700,-
Tedeschi Capitel San Rocco Ripasso Superiore 2019	Italia, Veneto	150,-	700,-
Lucien le Moine Côtes du Rhône "Inopia" 2019	Frankrike, Rhône	160,-	800,-
Oddero Barbera d'Alba 2018	Italia, Piedmont	170,-	850,-
Chateau Mauvesin Barton 2015	Frankrike, Bordeaux		850,-
Au Bon Climat Pinot Noir Santa Barbara 2019	USA, California		900,-
Produttori dei Barbaresco Barbaresco 2018	Italia, Piemonte	200,-	1000,-
Domaine Trapet Gevrey Chambertin 2018	Frankrike, Bourgogne	200,-	1000,-
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