



Starters

Mackerel - tomato - pepper - dashi - 175,-

Shore crab bisque - dumpling - shrimp - dill - 175,-

Beef tatare - cognac cream - pommes allumettes - pickled vegetables - 175,-

Peas - green chili - gooseberries - chives- 145,- (*vegetarisk*)

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Main Courses

Crispy halibut - corn - ventrecche - tarragon - 285,-

Nature pork - parsnip - hazelnut - onion fumet - 265,-

Chicken - pumpkin - Fuldmåne cheese - truffle sauce - 265,-

Cabbage - ingrid peas - garlic - miso beurre blanc - 215,- (*vegetarian*)

Sides

Bread & butter - 30,-

Gratinated potatoes - 55,-

Green salad with vinaigrette - 55,-

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Desserts

Raspberries - pistachio - almond - meringue- 125,-

Blackberry - meringue - chocolate - vanilla - 125,-

Filled chocolate - 25,-

Ask the waiter regarding allergies.

Payments with company & foreign credit cards are subject to a fee.



Snacks

Gordal olives - 45,-

Truffle almonds - 45,-

Saucisson - 45,-

Gruyere - toast - truffle - 45,-

Waffle - fried chicken - «bang-bang-sauce » - 45,-

Albert Sounit - Crémant de Bourgogne - 115 / 650,-

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Today's Menu

Snack & 4 courses (chef's choice)

The menu must be ordered by the entire table.

635,-

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Today's wine pairing

3 glasses - 395,-

4 glasses - 475,-

5 glasses - 575,-

Alcoholfree parring

3 or 4 glasses 250,-//335,-

Water ad libitum 35,- pr. person

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