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OYSTERS

Norwegian Oysters ⁽⁷⁾
2 pcs 160,-/4 pcs 320,-/8 pcs 560,-

Fine de Claire No. 3 ⁽⁷⁾
2 pcs 130,-/4 pcs 260,-/8 pcs 460,-

Served with two different sauces and lemon on the side ⁽¹⁹⁾

SEAFOOD PLATTER

Scallops ⁽⁷⁾
Oysters ⁽⁷⁾
15 grams Rogn White Sturgeon caviar ⁽¹⁰⁾
King Crab ⁽⁶⁾
Lobster ⁽⁶⁾
Sterling halibut ⁽¹⁰⁾
Aurora salmon ⁽¹⁰⁾

2495,-

Served with aioli, herb butter and bread, lemons and oyster sauces ^(1, 2, 3, 12, 13, 18)

CAVIAR FROM ROGN

Baerii ⁽¹⁰⁾
15 grams 495,-/30 grams 975,-

White Sturgeon ⁽¹⁰⁾
15 grams 575,-/30 grams 1125,-

Served with waffles, whipped crème fraîche and chives ^(1, 2, 19)

ADDITION OF TRUFFLE OR CAVIAR

It's possible to add the following to any starters, pastas, and main courses:

5 grams black truffle 175,-
5 grams caviar from Rogn ⁽¹⁰⁾ 175,-

STARTERS

Grilled Aurora salmon 195,- <i>Grilled Aurora salmon, cauliflower, spring onions, miso and sesame mayo, ponzu sauce</i> ^(1, 2, 4, 6, 10, 12, 19)	Chicken salad 265,- <i>Chicken thigh, heart salad, bacon, Fana cheese, cherry tomato, avocado, herb and mustard dressing</i> ^(1, 3, 4, 13)
Cured Norwegian scallops 250,- <i>Cured scallops, celery purée, scallop roe mayo, cucumber, truffle seaweed sauce</i> ^(1, 4, 6, 7)	Beef tartare 225,- <i>Beef tartare, pickled mustard seeds, capers, shallots, cornichons, egg yolk cream. Served with grilled bread, and butter on the side</i> ^(1, 4, 12, 13, 19)
Grilled cabbage with snow crab 295,- <i>Josper grilled cabbage, snow crab, walnuts, Fana cheese, topped with hollandaise</i> ^(1, 2, 4, 6, 18)	

PASTA

Truffle pasta 385,- <i>Tagliatelle with creamy mushroom sauce and black truffle</i> ^(1, 2) [Ⓟ]	Spicy lobster pasta 385,- <i>Tagliatelle with creamy lobster sauce, garlic, cherry tomato, topped with lobster</i> ^(1, 2, 6, 19)
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MAIN COURSES

Turbot 425,- <i>Turbot, cherry tomato, seasonal vegetables, baked small potatoes with Eiker Holtefjell cheese and thyme, sauce on browned butter and herbs</i> ^(1, 3, 15, 19)	Entrecôte 425,- <i>Josper grilled entrecôte with herb butter, grilled broccolini and pickled mushrooms. Served with your choice of sauce – pepper sauce, béarnaise, steak sauce.</i> ^(1, 4, 9, 13)
Sterling Halibut 395,- <i>Baked halibut, seasonal vegetables, mussels salad, fried capers, hollandaise sauce</i> ^(1, 3, 4, 7, 10, 19)	Culotte 395,- <i>Josper grilled culotte with herb butter, grilled broccolini and pickled mushrooms. Served with your choice of sauce – pepper sauce, béarnaise, steak sauce</i> ^(1, 4, 9, 13)
Fresco king crab 745,- <i>Josper grilled king crab glazed with pepper sauce. Served with a fresh salad and herbs</i> ^(1, 2, 6, 9, 12,, 19)	Tomahawk 1495,- <i>Josper grilled tomahawk with herb butter, grilled broccolini and pickled mushrooms, and baked small potatoes with Eiker Holtefjell cheese and thyme. Served with your choice of sauce – pepper sauce, béarnaise, steak sauce.</i> ^(1, 4, 9, 13)
Grilled lobster 745,- <i>Josper grilled lobster glazed in herb butter, grilled lemon and a fresh salad. Served with baked small potatoes with Eiker Holtefjell cheese and thyme</i> ^(1, 6, 19)	

SMALL SIDES

Fries 85,- <i>Potato or sweet potato fries served with aioli and bbq sauce</i> ^(2, 4) [Ⓟ]	Baked pearl potatoes 75,- <i>Small baked potatoes with Eiker Holtefjell cheese and thyme</i> ⁽¹⁾ [Ⓟ]
Bread and butter 85,- <i>Sourdough bread, rye bread and homemade crackers. Served with whipped butter, herb butter, and chicken liver cream on the side</i> ^(1, 2, 3)	Green salad 75,- <i>Green salad with confit tomatoes, Fana cheese, topped with mustard dressing</i> ^(1, 13) [Ⓟ]

[Ⓟ] Vegetarian. Allergens: 1. Milk, 2. Wheat gluten, 3. Sulphite, 4. Eggs, 5. Rye, 6. Shellfish, 7. Molluscs, 8. Hazelnuts, 9. Celery, 10. Fish, 11. Soy, 12. Sesame seeds, 13. Mustard, 14. Pistachio, 15. Almond, 16. Pecan, 17. Cashew, 18. Walnuts, 19. Citrus

