

SEAFOOD PLATTER

Grilled lobster *with herb butter and lemon*, **Cured scallops** *with cucumber and miso mayo*,
15g Rogn White Sturgeon Caviar *with waffles*, **Raw marinated Sterling halibut** *with herbs*,
King Crab, **Aurora salmon «tataki»**, **Snow crab salad** *with herbs & Oysters*.

Served with aioli, herb butter and bread, lemon and sauces for the oysters. (1, 2, 3, 4, 6, 10, 12) 2495,-

Caviar from Rogn

*Served with waffles, whipped crème fraîche
& chives.* (1, 2, 10)

Baerii

15g 495,-

30g 975,-

White Sturgeon

15g 575,-

30g 1125,-

STARTERS

Oyster

Served with 2 sauces and lemon. (3, 7)

Norwegian Oysters : Naturel 85,- pp Rockefeller 100,- pp

Fine de Claire no. 3: Naturel 65,- pp Rockefeller 80,- pp

Cured Norwegian scallops

Cured scallops with tomatoes, scallop roe mayo and a scallop sauce flavoured with seaweed.

(1, 4, 7) 245,-

Beef tartare

120g beef tartare, pickled mustard seeds, capers, cornichons and egg yolk cream.

Served with bread and butter. (2, 4, 13) 225,-

Aurora salmon «tataki»

Aurora salmon tataki with cucumber, cabbage, spring onion and ponzu sauce. (1, 2, 4, 10, 12) 195,-

Norwegian mussels

500g fresh mussels steamed in white wine and apple juice from Hardanger

with confit onion and herbs. (1, 3, 7) 235,-

SALADS

Salad confit chicken *with mustard dressing and spices.* (1, 2, 4, 12, 13) 255,-

Salad with snow crab, *herb dressing and herbs.* (1, 2, 4, 6, 12, 13) 275,-

Served with bread and butter. We always have a vegetarian/vegan salad alternative.

MAIN COURSES

Cod

Poached cod with glazed carrots, carrot purée, oven baked potatoes and hollandaise sauce with caviar. (1, 10)

445,-

Turbot

Pan roasted turbot with seasonal vegetables, confit tomatoes, oven baked potatoes and browned butter & soy sauce. (1, 2, 10)

475,-

Sterling halibut

Pan roasted Sterling halibut with seasonal vegetables, mussel salad, oven baked potatoes and mussel sauce. (1, 4, 7, 10)

425,-

Fresco king crab

Josper grilled king crab tossed and glazed with asian pepper sauce.

Served with pickled cabbage and oven baked potatoes. (1, 2, 6, 9, 13) 845,-

Grilled lobster

Josper grilled lobster glazed in herb butter.

Served with grilled lemon, salad and fries with aioli. (1, 6) 845,-

Entrecôte

Josper grilled beef entrecôte with seasonal vegetables and bearnaise sauce. (1, 4)

445,-

Venison

Josper grilled venison, salt baked beets, brussel sprouts, parsley root purée, oven baked potatoes and a jus sauce with spices. (1, 13)

445,-

Tenderloin

Josper grilled beef tenderloin with seasonal vegetables and bearnaise sauce. (1, 4)

575,-

«Bareksten & tomato» pasta

Cavatelli in a creamy tomato sauce flavoured with Bareksten Aquavit,

Eiker Holteffell cheese and a small hint of chili. (1, 2, 3) 345,-

Vegetarian

Truffle pasta

Cavatelli in a creamy sauce with mushrooms, Eiker Holteffell cheese and black truffle. (1, 2) 395,-

Vegetarian

Spicy lobster pasta

Cavatelli in a creamy lobster and tomato sauce, with confit garlic,

shichimi togarashi and lobster. (1, 2, 6, 12) 425,-

SIDES

Fries	
<i>Potato or sweet potato fries with aioli and BBQ saus. (2, 4, 13)</i>	85,-
Bread and butter	
<i>Sourdough bread, rye bread and homemade crackers.</i>	
<i>Served with whipped butter and herb butter. (1, 2, 3)</i>	65,-
Oven baked pearl potatoes	
<i>Pearl potatoes with Eiker Holtefjell cheese and thyme. (1)</i>	65,-
Oven baked beetroots	
<i>With cream cheese, roasted walnuts and a honey & pepper glaze. (1)</i>	75,-

DESSERTS

Ice cream and sorbet	
<i>Served with fresh berries.</i>	135,-
Available as a vegan option. (1, 2, 8)	
Honey ice cream	
<i>With salt caramel and a honey cracker. (1, 2, 4, 8)</i>	145,-
«Norwegian panna cotta»	
<i>Cream pudding served with berries. (1, 2, 4, 8)</i>	145,-
Lemon & lime cake	
<i>With white chocolate. (1, 2, 4, 8)</i>	155,-
«Ferrero Rocher» cake	
<i>Hazelnut and chocolate cake. (1, 2, 4, 8)</i>	155,-
Norwegian cheeses	
<i>3 types of Norwegian cheeses, served with honey, marmalade and homemade crackers. (1, 2, 8)</i>	265,-