

MATHALLEN MENU

5-course NOK. 1055,-

4-course NOK. 915,-

REDFISH SASHIMI 195,-

Salad of onion and cucumber, peanut-chilli sauce.

(Fish, peanuts.)

AGNOLOTTI *5-course 220,-

Homemade ricotta-filled pasta with chanterelles, sage and egg yolk.

(Wheat gluten, egg, milk, hazelnuts.)

STOCKFISH FROM HALVORS 290,-

Salad of Norwegian beans and sprouts, caramelized fennel, dill and dashi.

(Milk, fish, sulfites.)

TERES MAJOR BEEF 425,-

Yakitori-grilled with onions and carrots, black garlic sauce.

(Milk, sulphite, mustard.)

NORWEGIAN APPLES & TEA 165,-

Jasmine tea ice cream, almond biscuit, apple soup.

(Milk, almonds, oat and wheat- gluten, egg.)

The menu can be enjoyed as a composed 4- or 5-course meal (4-course menu marked with *)

Alternatively, dishes can be orders individually a la carte.

WE GLADLY RECOMMEND SUITABLE DRINKS TO COMPLIMENT YOUR MEAL

Wine pairing 4-course: 760,-

Wine pairing 5-course: 910,-

OTHER COURSES

CATCH OF THE DAY 395,-

Fresh white fish with cauliflower, burgundy kale, radish, fish sauce with roe.

(Fish, milk, sulfite, soy, gluten from wheat.)

FRIED CAMEMBERT 165,-

with Mathallen's apple compote.

(Milk, gluten from wheat, egg, almond, hazelnut, walnut, cashew, pecan, pistachio.)



MATHALLEN GROUP MENU

4-course NOK. 895,-

REDFISH SASHIMI

Salad of onion and cucumber, peanut-chilli sauce.
(Fish, peanuts.)

STOCKFISH FROM HALVORS

Salad of Norwegian beans and sprouts, caramelized fennel, dill and dashi.
(Milk, fish, sulfites.)

TERES MAJOR BEEF

Yakitori-grilled with onions and carrots, black garlic sauce.
(Milk, sulphite, mustard.)

NORWEGIAN APPLES & TEA

Jasmine tea ice cream, almond biscuit, apple soup.
(Milk, almonds, oat and wheat- gluten, egg.)

WE WOULD BE HAPPY TO SUGGEST SUITABLE DRINKS TO GO WITH THE MEAL

4-unit drink package NOK 760,- per person.

Alternatively, we can customize drinks according to needs and budget by the bottle.

The menu can be served as a vegetarian.

We are able to accommodate all allergies,
provided we are informed in advance of your visit.



MATHALLEN GROUP MENU

3-course NOK. 795,-

REDFISH SASHIMI

Salad of onion and cucumber, peanut-chilli sauce.
(Fish, peanuts.)

TERES MAJOR BEEF

Yakitori-grilled with onions and carrots, black garlic sauce.
(Milk, sulphite, mustard.)

NORWEGIAN APPLES & TEA

Jasmine tea ice cream, almond biscuit, apple soup.
(Milk, almonds, oat and wheat- gluten, egg.)

BE HAPPY TO SUGGEST SUITABLE DRINKS TO GO WITH THE MEAL

3-unit drink package NOK 520,- per person.

Alternatively, we can customize drinks according to needs and budget by the bottle.

The menu can be served as a vegetarian.

We have the opportunity to adapt for all allergies such as
be notified in advance of the visit.



MATHALLEN VEGETARIAN MENU

5-course NOK. 1045,-

4-course NOK. 895,-

APPLES & ONION 195,-

Salad of onion and cucumber, peanut-chilli sauce, fresh apple.

(Peanuts.)

AGNOLOTTI *5-course 220,-

Homemade ricotta-filled pasta with chanterelles, sage and egg yolk.

(Wheat gluten, egg, milk, hazelnuts.)

CHARRED CELERIAC 290,-

Salad of Norwegian beans and sprouts, caramelized fennel, dill and dashi.

(Milk, sulfites.)

YAKITORI BROCCOLI 395,-

With grilled onion, pickled pearl onion, carrots, and sauce.

(Milk, sulfite.)

NORWEGIAN APPLES & TEA 165,-

Jasmine tea ice cream, almond biscuit, apple soup.

(Milk, almonds, oat and wheat- gluten, egg.)

The menu can be enjoyed as a composed 4- or 5-course meal (5-course menu marked with *)
Alternatively, dishes can be orderd individually a la carte.

WE WOULD BE HAPPY TO SUGGEST SUITABLE DRINKS TO GO WITH THE MEAL

Wine pairing 4-course: 760,-

Wine pairing 5-course: 910,-

Please note that our vegetarian dishes may contain dairy-based ingredients such as
butter and cream, as well as eggs.

Unfortunately, our kitchen does not offer vegan options.

