

MATHALLEN VEGETARIAN MENU

5-course NOK. 1045,-

4-course NOK. 915,-

BAKED BEETROOT TARTARE 195,-

Celery, smoked sour cream, dill, parmesan, rhubarb and rye chips.

(Milk, gluten from rye, celery, sulfite.)

HOKKAIDO PUMPKIN 220,-

With Norwegian chèvre, hot honey, and roasted pumpkin seeds.

(Milk, sulfite.)

MISO & EGG *5-course menu 290,-

Miso-marinated egg with mushrooms, caramelized cream, and rosemary.

(Milk, egg, sulfite.)

CABBAGE & BEANS 395,-

Grilled cabbage, white beans, carrot, celery, oyster mushrooms, and crunchy almond topping.

(Milk, sulfite, mustard, celery, almonds)

CHOCOLATE & BLUEBERRIES 165,-

Chocolate crèmeux with salted cramel and blueberry sorbet.

(Milk, wheat- gluten, egg.)

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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.

