

**SETT SAMMEN DIN EGEN MENY FOR SELSKAPET**

*Put together your own menu for the group*

**FORRETT / STARTER**

**Gresskarsuppe.** Syltet gresskar, linser, honningristede gresskarkjerner, crème fraîche, urteolje.  
(melk, sulfitt)

***Pumpkin soup***

*Pickled pumpkin, lentils, honey roasted pumpkin seeds, crème fraîche, herb oil.*

(milk, sulfite)

175,-

**Dillgravet ishavsroye.** Røkt rømme, potetgull, urtemajones, syltet løk.

(Fisk, melk, egg, sennep, sulfitt)

***Cured arctic char.*** *Smoked sour cream, potato chips, herb mayonnaise, pickled onions.*

(Fish, milk, egg, mustard, sulfite)

205,-

**HOVEDRETT / MAIN COURSE**

**Dagens fisk fra Kvaløya.** Gulrotpuré, ovnsstekte poteter, blomkål, bakt sellerirot, kremet saus med ørretrogn. (fisk, melk, selleri, sulfitt)

***Catch of the day from Kvaløya.*** *Carrot purée, roasted potatoes, cauliflower, baked celeriac, creamy sauce with trout roe.* (fish, milk, celeriac, sulfite)

425,-

**Bresert høyrygg av okse.** Rødvinsaus, potetpuré, bacon, bakt gulrot, syltet løk, fritert gulrot.  
(melk, selleri, sulfitt)

***Slow cooked beef.*** *Red wine sauce, potato purée, bacon, baked carrot. pickled onion, deep fried carrot.*

(milk, celeriac, sulfite)

395,-

**Vegetaralternativ hovedrett / vegetarian option for main course**

**Vegansk steik.** Brokkolini, bakt gulrot, ovnsstekte poteter, fritert gulrot, paprikasaus.  
(selleri, sulfitt)

***Vegan roast.*** *Broccolini, baked carrot, roasted potatoes, deep fried carrot, paprika sauce.*

(celeriace, sulfite)

355,-

**DESSERT**

**Mandel og sjokolade.** Mandelkake, amarettomousse, sjokolade- og epsresso, ristede mandler. (melk, hvete, egg, mandler)

***Almond and chocolate.*** *Almond cake, amaretto mousse, chocolate- and espresso ice cream, roasted almonds.* (milk, wheat, egg, almonds)

195,-

**Vanilje og karamell.** Bakt vaniljekrem, bringebærsorbet, tuiles.

(melk, hvete, egg)

***Vanilla and caramel.*** *Baked vanilla cream, raspberry sorbet, tuiles.*

(milk, wheat, egg)

195,-