

SETT SAMMEN DIN EGEN MENY FOR SELSKAPET / Put together your own menu for the group

FORRETT / STARTER

Reinsdyrcarpaccio. (Sulfitt, bygg, selleri, melk)255,-

Syltet kantarell, tyttebær gele, tyttebær pulver, seterrømme, fritert bygg gryn, sellerichips.

Reindeer carpaccio. (Sulfite, barley, seller, milk)

Pickled chantarelles, lingonberry gel, lingonberry powder, sour cream, deep fried barley, celeriac chips.

Husets fiskesuppe. (Fisk, skalldyr, melk, sulfitt)225,-

Med dagens fisk og reker, toppes med crudité.

House fish soup. (Fish, shellfish, milk, sulfite)

With catch of the day and shrimps, topped with crudité.

Høstens sopp suppe. (Melk, sulfitt, selleri)225,-

Stekt sopp fritert sjalottløk, syltet løk, grønnolje.

Fall mushroom soup. (Milk, sulfite, celeriac)

Fried mushrooms, deep fried shallots, pickled onions, green oil.

HOVEDRETT / MAIN COURSE

Bakt kveite. (Fisk, skalldyr, selleri, melk, sulfitt)445,-

Skalldyrsaus med urter, grønnolje, variasjon av betes, selleripure, grønnsaks terrine.

Baked halibut. (Fish, shellfish, celeriac, milk, sulfite)

Shellfish sauce with herbs, green oil, beets in variation, celeriac pure, vegetable terrine.

Bresert høyrygg av okse. (Melk, selleri, sulfitt)415,-

Rødvinsaus, potetpuré, bacon, bakt gulrot, syltet løk, fritert gulrot, brokkolini.

Slow cooked beef. (Milk, celeriac, sulfite)

Red wine sauce, potato purée, bacon, baked carrot, pickled onion, deep fried carrot, broccolini.

Langtidsstekt sellerirot. (Sulfitt, selleri)325,-

Bønne cassoulet, grønnsaker, urtesaus.

Slowcooked celeriac. (Sulfite, celeriac)

Bean cassoulet, vegetables, herb sauce.

DESSERT

Multe pannacotta. (hvete, melk, egg)215,-

Marinerte multer, krumkake, multecoulis, vaniljeis.

Cloudberry pannacotta. (Wheat, milk, eggs)

Marinated cloudberry, norwegian waffle, cloudberry coulis, vanilla icecream.

Sjokolademousse. (melk, egg, mandel)185,-

Mandelbunn med sjokolademousse, sjokolade og espresso-is, appelsincurd.

Chocolatemousse. (Milk, eggs, almonds)

Almond cake with chocolate mousse, chocolate and espresso ice cream, orange curd.