

Menu

17.00-22.00

Gastro Unika Gold Caviar 15g (2) 450

Gastro Unika Gold Caviar 30g (2) 895

Pierre Peters Grand Cru Champagne 235

Flower sprout, saffron yoghurt, za'atar (4, 8) 165

Valdisole Armonia Orange 250

Kingfish, pomelo, chervil (2) 185

Arnaud Lambert Saumur Brezéé Midi 215

King Crab, katsu curry (4, 10) 345

Bernard Hüber Malterdingen Rosé 340

Halibut, onion (2, 4, 5) 275

Add Italian Winter truffle 100

Arnaud Lambert Saumur Brezéé Midi 215

Sakkie Mouton Revenge of the Crayfish 340

Inneholder disse allergener: 1=pistasj, 2=fisk, 3=hvetemel,
4=laktose/ost, 5=sulfitt, 6=sennep, 7=egg, 8=sesam,
9=bløtdyr, 10=skalldyr

Potato gratin, comté, truffle (4, 5) 195

Arnaud Lambert Saumur Brezéé Midi 215

Gary Farrel Hallberg Vineyard Pinot Noir 380

Reindeer, Jerusalem artichoke, lingonberry (4, 5) 265

Luca Roagna Barbera d` Asti 160

Gary Farrel Hallberg Vineyard Pinot Noir 380

Nemesis, raspberry, nougatine (1, 4, 7) 130

Mas Amiel Rivesaltes Grenache 250

Inneholder disse allergener:1=pistasj, 2=fisk, 3=hvetemel,
4=laktose/ost, 5=sulfitt, 6=sennep, 7=egg, 8=sesam,
9=bløtdyr,10=skalldyr

Snacks

17.00 – 22.00

Castelvetrano/Gordal Olives	80
Sourdough bread, Røros Butter (3,4)	85
Crab spring roll, laksa curry (9,10)	145
Andi Weigand Bibito	155
Reindeer tartar (5,7)	145
Pierre Peters Grand Cru Champagne	235
Arianna Occhipinti Il Frappato	260
Chicken liver mousse (4,7)	145
Valdisole Armonia Orange	250

Inneholder disse allergener: 1=pistasj, 2=fisk, 3=hvetemel,
4=laktose/ost, 5=sulfitt, 6=sennep, 7=egg, 8=sesam,
9=bløtdyr, 10=skalldyr

3 cheeses (4) 225

Valdisole Armonia Orange 250

Mas Amiel Rivesaltes Grenache 250

Stilton, ginger bread (4) 145

Ramos Pinto RP20 Port 250

Whole baked Mont d`Or (3,4,5) 595

Roc des Anges Alquimia 250

Domaine La Grapp`a Savagnin 340

Smågodt (3) 65

Inneholder disse allergener:1=pistasj, 2=fisk, 3=hvetemel,
4=laktose/ost, 5=sulfitt, 6=sennep, 7=egg, 8=sesam,
9=bløtdyr,10=skalldyr