

# BJØRN EIDSVÅG

## DINING MENU

---

### APERITIFF

#### TATTINGER

Brut Réserve  
1500,-

#### SOMMERRO CHAMPAGNE

Y.S.C Les Cinq Filles  
1750,-

#### EGLY-OURIET

Les Vignes de Vriigny  
Premier Cru NV  
2250,-

---

### STARTER

#### GRAVLAX

with horseradish, crème fraîche,  
cucumber, dill oil, and apple

### MAIN COURSE

#### PEPPERED VENISON

with celeriac, pear, and juniper sauce

### DESSERT

#### CHOCOLATE TART

caramel crèmeux, and raspberries

---

WINE PAIRING (3 GLASSES)  
745,- per person

---

