

# TRYGVE SKAUG

## DINING MENU

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### APERITIFF

#### TATTINGER

Brut Réserve  
1500,-

#### SOMMERRO CHAMPAGNE

Y.S.C Les Cinq Filles  
1750,-

#### EGLY-OURIET

Les Vignes de Vriigny  
Premier Cru NV  
2250,-

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### STARTER

#### HALIBUT CEVICHE

with avocado, winter radish, and chili

### MAIN COURSE

#### DUCK BREAST FROM HOLTE FARM

Jerusalem artichoke, savoy cabbage,  
crispy kale, and cherry sauce

### DESSERT

ASSORTED FOREST BERRIES  
& ALMONDS

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WINE PAIRING (3 GLASSES)  
745,- per person

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