



INGEBJØRG BRATLAND

DINNER MENU

APÉRITIF

TATTINGER

Brut Réserve
220,- / 1300,-

SOMMERRO CHAMPAGNE

Y.S.C Les Cinq Filles
1750,-

EGLY-OURIET

Les Vignes de Vrigny
Premier Cru NV
2250,-

SNACKS SNACKS

Oliven Olives

Saltede Marcona-mandler Salted Marcona almonds

FORRETT STARTER

Confit Ørret med syltet dill gelé, sprø
purreløk & jalapeño dressing

Confit trout with pickled dill gelé,
crispy leek & jalapeño dressing

HOVEDRETT MAIN COURSE

And fra Gårdsand med røstipotet,
glasert rødbete, schezuan pepper
honning & ande sj

Duck breast from Gårdsand, with
rosti potato, glazed beetroot,
schezuan pepper honey & duck jus

DESSERT DESSERT

Crème caramel, confit kirsebær &
pistasj biscotti

Crème caramel, confit cherries &
pistachio biscotti

WINE PAIRING (3 GLASS)

745,- per person

