

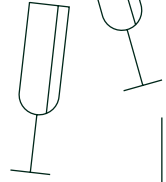
17TH OF MAY

IN EKSPEDISJONSHALLEN

3 COURSES – 1 295,-

incl. 1 glass of champagne

WINE PAIRING (3 GLASS) 745,-



STARTER

SKAGEN TOAST
with løyrom, horseradish
& pickled red onion

W, F, E, MU, SH

– OR –

TROUT CONFIT
with brown butter mayo, rye chips,
elderflower, cucumber & dill

F, M, W, R, E, SU, MU

MAIN

GRILLED BEEF
with asparagus, pommes anna,
celeriac, wild garlic & red wine sauce

M, CE, SU

– OR –

HALIBUT
with cabbage, pommes mousseline,
chives & champagne sauce

M, F, SU, CE

DESSERT

TART
of Madagascar vanilla
& strawberries

E, M, W

– OR –

VALRHONA CHOCOLATE
with caramel & raspberries

E, M

VEGETARIAN

ASPARAGUS
with brown butter mayo, cucumber,
tapioca & wild garlic dressing

M, SU, E, MU

CELERIAC EN CROÛTE
with truffle, spinach
& comté sauce

M, SU, HV, E, CE

+ DESSERT CHOICE

KIDS MENU – 595,-

GRILLED CHICKEN
with roasted new potatoes
& spring vegetables

M

VANILLA SOFT ICE-CREAM
with strawberries

M

E=EGG, M=MILK PROTEIN, AL=ALMONDS, MU=MUSTARD, SE=SESAME,
F=FISH, SU=SULFITE, MO=MOLLUSKS, W=WHEAT, R=RYE, CE=CELERY, SH=SHELLFISH