

SET MENU

Menu 1

ARCTIC CHAR & SEA BUCKTHORN

Thin slices of Arctic char served with sea buckthorn, olive caviar and sea buckthorn gel.

ALLERGENS: FISH, SULPHITE

REINDEER & KING OYSTER MUSHROOM

Reindeer tenderloin with king oyster mushrooms, porcini mushrooms, potato purée, marinated lingonberries and creamy sauce finished with Røros sour cream.

ALLERGENS: MILK, CELERY, MUSTARD, SULPHITE

APPLE & CHERRY

Apple crumble with Røros sour cream, cherry sorbet and apple gel.

ALLERGENS: GLUTEN (WHEAT), MILK, NUTS, SULPHITE

970 NOK

Menu 2

BEEF & CRESS

50 g beef tartare with egg cream, horseradish mayonnaise, cornichons, pickled red onion and cress.

ALLERGENS: EGG, MUSTARD, SULPHITE

HALIBUT & ASPARAGUS

Halibut with asparagus, parsnip purée, herb chicken velouté and baby potatoes

ALLERGENS: FISH, MILK, CELERY, GLUTEN (WHEAT)

CARAMEL & RASPBERRY

Caramel chocolate mousse filled with brown cheese cream, marinated raspberries, raspberry gel and nut butter ice cream.

ALLERGENS: EGG, GLUTEN (WHEAT), MILK, SULPHITE

890 NOK

Menu 3

BEETROOT & NUTS

Beetroot carpaccio with pine nuts, pine nut emulsion, balsamic, herb pesto and amaranth.

ALLERGENS: NUTS (PINE NUTS), MUSTARD, SOY, SULPHITE

PUMPKIN & BARLEY

Baked pumpkin served with spiced barley, chili-coconut sauce, quick-pickled pumpkin, toasted nuts, pumpkin seeds, and herb salad.

ALLERGENS: BARLEY, PEANUT, ALMOND

APPLE & CHERRY

Apple crumble with Vegan sour cream, cherry sorbet and apple gel.

ALLERGENS: GLUTEN (WHEAT), MILK, NUTS, SULPHITE

765 NOK

VEGETARIAN