

SET MENU

Menu 1

FISH & RAW SHRIMPS

A creamy fish soup served with shrimp mayu oil, shrimp infused butter and fermented fennel.

ALLERGENS: GLUTEN (WHEAT), SHELLFISH, MILK, FISH, SELERY

REINDEER & BEETS

Reindeer served with creamy game sauce lingonberries beets and pomme anna and charred pearl onions.

ALLERGENS: MELK, CELERY, SULFITES

DARK CHOCOLATE & ORANGE

Dark chocolate mousse filled with kransekake infused in orange, dark chocolate sorbet. Bitter orange gel and fresh oranges.

ALLERGENS: EGG, GLUTEN (WHEAT), MILK, NUTS (ALMONDS)

985 NOK

Menu 2

BEEF & CRESS

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

ALLERGENS: MUSTARD, EGG, SULFITES

COD & SALSIFY

Pan-seared cod served with hollandaise sauce, glazed salsify, pommes Anna, swede purée, fermented swede and amaranth sprouts.

ALLERGENS: FISH, MILK, SULFITES, EGG

APPLE & CHERRY

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

ALLERGENS: GLUTEN (WHEAT), MILK, NUTS (ALMONDS), SULFITES

845 NOK

Menu 3

BEETROOT & NUTS

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

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

SWEDE & PURPLE POTATOES

A swede steak served with gnocchi, confit tomatoes infused with herbs, crispy purple potatoes and pine nuts.

ALLERGENS: SULFITES, NUTS (PINE NUTS)

APPLE & CHERRY

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

ALLERGENS: GLUTEN (WHEAT), MILK, NUTS (ALMONDS), SULFITES

765 NOK

VEGAN