A TREAT. OR SOMETHING TO EAT?

ROAST

ENGLISH MENU

SNACKS

POTATO & TRUFFLE (E) (M)
Crispy truffle-flavoured potato crisps served with a creamy chive sour cream dip.
NOK 69

OLIVE & MARINADE
Two styles of marinated olives, delicately seasoned with chili, and garlic with oregano.
NOK 65

WINGS & SPRING ONION (SE) (SO)
Moroccan-spiced chicken wings, finished with spring onion and sesame seeds.
NOK 110

BREAD & BUTTER (M) (HV)
Warm focaccia served with lightly whipped butter.
NOK 65

STARTERS

SWEET POTATO & CORN (M) (SO)
Layers of sweet potato and halloumi, served with corn purée, chilli yoghurt, and crisp Jerusalem artichoke chips.
Make it vegan: tofu instead of halloumi
NOK 205

CARROT & GINGER (SO)
Velvety carrot and sweet potato soup infused with ginger, lemongrass, and coconut milk.
Finished with toasted sunflower seeds.
NOK 200

SALMON & HORSERADISH (F) (M)
Delicately cured salmon served with horseradish cream, pickled cucumber, crisp Granny Smith apple, and dill oil.
NOK 210

SCALLOPS & PEAS (B)
Pan-seared scallops with silky Jerusalem artichoke velouté, pea purée, asparagus, and caviar.
NOK 245

(E) Egg (B) Bløtdyr (F) Fisk (M) Melk (SE) Sesam (SO) Soya (HV) Hvete

ROAST

MAINS

RISOTTO & MUSHROOM (M) (SU)
Creamy risotto with a selection of confit mushrooms, finished with Parmesan and fresh thyme.
NOK 265

DUCK & PARSNIP (M) (SO) (SU)
Roasted duck breast with parsnip purée, glazed leek, caramelised pear, and a rich red wine jus.
NOK 425

ROAST BURGER (E) (M) (HV)
Juicy beef burger topped with cheese, creamy truffle sauce, onion marmalade, sautéed mushrooms, and fresh rocket, served in a soft brioche bun.
NOK 295

COD & VELOUTÉ (F) (SO)
Pan-seared cod with silky swede mousseline, green vegetables, pickled pearl onions and a velvety fish velouté.
NOK 395

ROAST BOARD (E) (M) (SL) (SU)
New York Strip with pepper sauce, lamb fillet with chimichurri and pork loin with honey-mustardtarragon sauce. Served with french fries, curtido, corn salad and pickled mushrooms
NOK 515

Roast Board for two: NOK 850

LAMB & CHESTNUT (M) (SO) (SU)
Tender Josper-grilled lamb carré served with creamy chestnut purée, sautéed mushrooms and spinach, finished with a rich red wine jus.
NOK 495

DESSERTS

BROWN CHEESE & RASPBERRY
Light brown cheese cheesecake foam with waffle crumble, blueberry candy and lingonberries. Served with raspberry sorbet.
(E) (M) (HV)
NOK 155

PEAR & RED WINE (SU)
Tender pear poached in red wine with orange, star anise, and cinnamon, served with red wine jelly, red wine glaze, and refreshing coconut sorbet.
NOK 155

WHITE CHOCOLATE & VANILLA
Warm white chocolate fondant with a molten centre of white chocolate and raspberry, served with pistachio crumble and vanilla ice cream.
(E) (PS) (M) (HV)
NOK 145

APPLE & CARAMEL (E) (M) (HV)
Warm apple tart with tangy sour cream and yoghurt ice cream, served with rich caramel sauce.
NOK 145

(E) Egg (F) Fisk (PS) Pistasjenøtter (M) Melk (SL) Selleri (SO) Soya (SU) Sulfitter (HV) Hvete