

**A TREAT. OR
SOMETHING
TO EAT?**

ROAST

ENGLISH MENU

SNACKS

POTATO & TRUFFLE EG MI

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 MI WH

Warm focaccia served with lightly whipped butter.
NOK 65

STARTERS

SWEET POTATO & CORN MI SO

Layers of sweet potato and halloumi, served with corn purée, vegan chilli-honey yoghurt sauce, 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

Delicately cured salmon served with horseradish cream, pickled cucumber, crisp Granny Smith apple, and dill oil.
F MI SU
NOK 210

SCALLOPS & PEAS MO F MI SO

Pan-seared scallops with silky Jerusalem artichoke velouté, pea purée, asparagus, and caviar.
NOK 245

ROAST

MAINS

RISOTTO & MUSHROOM

Creamy risotto with a selection of confit mushrooms, finished with Parmesan and fresh thyme.

MI SO SU

NOK 265

ROAST BURGER EG MI CE MU WH RU

Juicy beef burger topped with cheese, creamy truffle sauce, onion marmalade, sautéed mushrooms, and fresh rocket, served in a soft brioche bun with french fries.

NOK 295

LAMB & CHESTNUT MI SO SU

Tender Jospier-grilled lamb carré served with creamy chestnut purée, sautéed mushroom and spinach, finished with a red wine sauce with wild berries and baby potatoes.

NOK 495

ROAST BOARD EG MI CE SU

New York Strip with pepper sauce, lamb fillet with chimichurri and pork loin with honey-mustard tarragon sauce. Served with french fries, curtido, corn salad and pickled mushrooms

NOK 515

Roast Board for two: NOK 850

COD & VELOUTÉ F MI SO

Pan-seared cod with silky swede mousseline, green vegetables, pickled pearl onions and a velvety fish velouté sauce.

NOK 395

DUCK & PARSNIP MI SO SU

Roasted duck breast with parsnip purée, brokkolini, caramelized pear, and a rich red wine jus. Served with baby potatoes.

NOK 425

DESSERTS

BROWN CHEESE & RASPBERRY

Light brown cheese cheesecake foam with waffle crumble, blueberry candy and lingonberries. Served with raspberry sorbet.

EG MI WH

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.

EG PS MI WH

NOK 145

APPLE & CARAMEL EG AL MI WH

Warm apple tart with tangy sour cream and yoghurt ice cream, served with rich caramel sauce.

NOK 145