

Snacks

Cashew nuts with mild smoked salt 50
Black and green olives baked with citrus 50
Sandwich with soft onions and cheese 50 a piece
Oysters with asparagus juice 65 a piece
Duck breast crouton 50 a piece
Deep-fried whole fjord shrimps in shell 95
Golden fries with fennel pollen 85
+ 10 gram lightly salted caviar 195

Starters

White asparagus with mustard and caper leaves 110
Avocado with lightly salted caviar and almond oil 245
Raw langoustine with beetroot and bergamot 135
Sea kale with fried egg and snails 120
Tartare of beef and lumpfish roe with piment d'espellette 160

Middle courses

Yellow carrots with basil and blood orange 110
Green asparagus and spinach lightly stewed with walnuts 140
Ricotta gnocchi with sorrel and lime 145
Black kale with squid and ramsons 150
Grilled mackerel with morels and browned butter 155

Main courses

Turbot with fennel ravioli on gruyère 295
Scallop and chicken wing with langoustine bisque 285
Suckling pig with green peas and wild herbs 245
Grilled heart of lamb with red grapes and cherry vinegar 195
Pepper steak of ribeye with bitter salads 395

Cheese

Selection of cheese from near and far with rhubarb 150

Sweet

Saffron egg yolk ice cream 50
Lemon meringue tart with mild curry 95
Profiteroles with coconut sorbet and hazelnuts 135
Caramelized bread with black cardamom ice cream 195
Frozen soy ginger cream toffee 95
Chocolate and cocoa mille feuille 125