

MIDDAG

ENGLISH



Middag

STARTER

Lakseloin	175,-
<i>Burned Salmon Loin with diamond pickles , creme fraiche topped with rom from trout, fried kale, applesauce reduction and dill</i>	
<i>(fish, lactose)</i>	
Beef tartar	265,-
<i>Tartar of Entrecote with pickled vegetables, dijon mustard, egg yolk topped with breadcrumbs and herbs</i>	
<i>(gluten, mustard, egg, lactose)</i>	
Scallops	295,-
<i>Scallops with herb mayonnaise and radish topped with green cale, rosso salad and apple vinaigrette</i>	
<i>(molluscs, lactose, sulfates)</i>	

MAINS

Huset's white fish	295,-
<i>Fresh kale mix, romanesco, broccolini, pickled cauliflower, white beets and dill - topped with fresh shrimps and beurre blanc</i>	
<i>(fish, shellfish, lactose, sulfates)</i>	
Liveché Chicken.....	295,-
<i>Grilled and Steamed Fillet, baked celery root, asparagus beans, summer cabbage and summer roots - topped with tarragon chicken broth</i>	
<i>(celery, onion, lactose)</i>	
Entrecote.....	395,-
<i>Grilled Veal Entrecote, grilled Romaine salad, powder from chive, parsnip chips and red wine sauce</i>	
<i>(lactose, sulfates, onion)</i>	
Salmon Loin.....	295,-
<i>summer vegetables and summer roots topped with pickled cucumber and Hollandaise sauce</i>	
<i>(sulfates, onion, lactose)</i>	

Hele dagen

Creamy Fish Soup..... 255,-

*Catch of the day, fennel, chive, dill and herb oil - served with sourdough bread
(fish, celery, shellfish, laktose, onion (bread: gluten, lactose, egg))*

Mussels..... 195,-

*Cream, chili, dill, garlic and parsley
(molluscs, laktose, sulfates)*

Barlotto 295,-

*Chanterelles and portobello "risotto" of barley - topped with manchego and fresh herb
(fish, celery, shellfish, laktose, onion (bread: gluten, lactose, egg))*

SIDES

Boiled potato with browned butter 45,-

(lactose)

Sourdough bread and butter 45,-

(lactose, gluten)

Smashed potato with garlic, parmesan cheese and chive 45,-

(onion, melkeprotein)

Mixed salad 45,-

Aioli 35,-

(egg, onion)

Dessert

Mariabolle 125,-
Cream Puffs stuffed with banana & valrhona dulcex, served with chocolate ice cream
(lactose, gluten, caffeine)

Rullade 125,-
Strawberry and white chocolate Roll Cake, arabica coffee mousse and vanilla ice cream
(nuts: almond, eggs, citrus, lactose)

Cheesecake 125,-
Brown cheese, sable and dried raspberry served with raspberry and strawberry sorbet
(lactose, egg, gluten)

Almond and coconut cake 125,-
With lemon cream and fresh merengue
(nuts: almond, egg, citrus, lactose)