

FORRETT / STARTERS

Grillet nykål, stikkelsbær, ramsløkaioli, marcona mandler og jalapeno gazpacho
Grilled summer cabbage, gooseberries, wild garlic aioli, marcona almonds and jalapeno gazpacho
Hvetemel, selleri, mandler (nøtter) / Wheat flour, almond (nuts), celery

139,-

Laksetartar, syltet agurk, dillkrem, rugbrød og sennepsvinaigrette
Salmon tartar, pickled cucumber, dill sour cream, rye bread and mustard vinaigrette
Fisk, sennep, sulfitt, melk, hvetemel, rug / Fish, mustard, sulphites, milk, wheat flour, rye flour

159,-

HOVEDRETT / MAIN COURSES

Kremet polenta, asparges, grillet mais, Holtefjell chips og Chimichurri
Creamy polenta, asparagus, grilled sweet corn, Holtefjell chips and chimichurri
Melk / Milk

229,-

Dagens fangst, hvit asparges, saus vierge med jordbær og pistasj
Catch of the day, white asparagus, sauce vierge with strawberries and pistachios
Fisk, pistasjnøtter, sulfitt / Fish, pistachio nuts, sulphites

299,-

Grillet Entrêcote, asparges, Pico de Gallo og pommes frites
Grilled Rib Eye, asparagus, Pico de Gallo and french fries
Sulfitt, sennep, egg, hvetemel / Sulphite, mustard, egg, wheat flour

399,-

Norda burger, BBQ saus, tørrsaltet bacon, Ridderost og ramsløk aioli
Norda burger, BBQ sauce, dry salted bacon, Ridder cheese and wild garlic aioli
Sulfitt, hvetemel, sennep, egg, melk / Sulphite, wheat flour, mustard, egg, milk

259,-

DESSERT / DESSERTS

Sjokolade ganache, popcorn og beurre noisette is
Chocolate ganache, popcorn and beurre noisette ice cream
Melk, egg, hvetemel, nøtter, / Milk, egg, wheat flour, nuts

129,-

Dagens Omelette Norvegienne
Omelette Norvegienne of the day
Egg, melk, hvetemel / Egg, milk, wheat flour

149,-

KJØKKENSJEFENS 3 RETTERS MENY / THE HEAD CHEF'S 3 COURSE MENU

Kjøkkensjefens tre retter basert på sesongens ingredienser
Three dishes created by the head chef based on seasonal produce and ingredients.

565,-

