



LET'S PARTY
LIKE IT'S 1925!



MENY

Amuse Bouche

Ricotta- og trøffelgougère
(egg, hvete, melk)

Skagencroustade
(hvete, melk, skalldyr)



Kamskjell

Brioche - urter - rogn
(bløtdyr, fisk, hvete, melk, skalldyr)

Jordskokkvelouté

Hasselnøtt - pære i verjus
(hasselnøtt, sulfitt)

Beef Wellington

Glaserte gulrøtter - potetpuré - sjalottløk - Portvin
(egg, hvete, melk, sennep, sulfitt)

Petits Fours

(allergener opplyses på forespørsel)

Menyen kan tilpasses vegetar, men ikke vegan.
Ta kontakt med oss direkte dersom du har noen spørsmål,
eller har behov for tilpasning til eventuelle allergier.

kr. 1925,-



MENU

Amuse Bouche

Ricotta and Tuffe Gougère
(egg, milk, wheat)

Skagen Croustade
(milk, shellfish, wheat)



Scallop

Brioche - Herbs - Roe
(fish, milk, molluscs, shellfish, wheat)

Jerusalem Artichoke Velouté

Hazelnut - Verjus Pear
(hazelnut, sulphites)

Beef Wellington

Glazed Carrots - Potato Purée - Shallots - Portwine
(egg, milk, mustard, sulphites, wheat)

Petits Fours

(allergens will be informed upon request)

The menu can be made vegetarian, but not vegan.
Contact us directly if you have any questions, or if you have any allergies or restrictions.

NOK 1925

