

### 3 Course menu

Shellfish soup - Lamb shank or Catch of the day - Milk & Chocolate

9.900 kr

#### Snacks

Olives, black pepper, lemons	990 kr
Chicken liver parfait, tomato jam, crisp fruit bread	1990 kr
Crispy Sourdough bread, grilled bell pepper dipping	1690 kr
Smoked trout mousse, sour cream, dill, crisp bread	1990 kr
Cured Lamb	1990 kr
Mix of all snacks	3690kr

#### Starters

Cauliflower, horseradish, hazelnuts, almond milk, chives	2490 kr
Shellfish soup, green apples, cauliflower, shrimps, scallops	2690 kr
Shellfish soup as main course	3990 kr
Citrus cured arctic charr, green apples, trout roe, rye bread, buttermilk	2890 kr
Slow cooked fillet of cod, salsify, dill, mussels	2890 kr
Pork belly pastrami, celeriac, horseradish, onions, onion glaze	2890 kr
Mixed salad, red beets, pecan nuts, skyr cheese, balsamic vinaigrette	2490 kr
Mixed salad with additional chicken	3490 kr

## 5 course menu

Our chefs prepare 5 outstanding courses

12.900 kr

### Mains

Falafel, carrots, jerusalem artichoke, oyster mushrooms	4990 kr
Catch of the day, please ask the waiter	5490 kr
Glazed lamb shank, cauliflower, grilled scallions, mustard glaze	5690 kr
Beef cheek, potato puree, red beets, white cabbage	5990 kr
Honey glazed monkfish, barley, radicchio, lumpfish roe, shellfish sauce	5990 kr
Lamb fillet, parsnip, onions, savoy cabbage, lemon thyme glaze	6990 kr
Grilled langoustine tails, herb infused butter, salad	
½ portion (starter size)	5990 kr
1/1 portion	11990 kr

### Sides

Green salad	990 kr
Fried crushed potatoes, spicy ketchup	990 kr
Baked cauliflower, garlic, chilli, flax seeds	1490 kr
Creamy mushrooms, shallots, parsley	1490 kr