

Every month chef Espen Skoglund and his team create a new 5-course menu based on the best of the season and the market.

Carrot soup

with cilantro, pumpkin seeds and crème fraiche

Santa Sofia Soave Classico, Italy

1, 10

Skin fried cod

with cauliflower and curry pure, shiitake mushrooms, cabbage and a creamy mussel- and apple foam

Boisset Bourgogne Aligoté Les Moutots, France

2, 4, 10

Rack of lamb

with root mash, baked garlic, spinach and red wine- and lentil sauce

Mommessin Côte du Py, France

5, 10, 12

Mature cheeses

with fruit compote and fruit bread

Graham`s Tawny Port 10 Years, Portugal

1a, 3, 10, 11a

Crème catalan with caramelized apple

Fonseca Alambre Moscatel De Setúbal, Portugal

1a, 3, 10

3 courses 495,-

4 courses 545,-

5 courses 595,-

3 courses wine menu 365,-

4 courses wine menu 425,-

5 courses wine menu 485,-

Upgraded wine menu: 3 retters wine menu 475,- / 5 retters wine menu 765,-

3 course beer menu 255,- / 5 course beer menu 425,-

Food for the children? Half portion - half the price!

We also have child-friendly food, for those who don't dare, ask your waiter!

ALLERGENS

1 gluten, 2 shellfish, 3 egg, 4 fish, 5 celery, 6 mustard, 7 sesame seeds, 8 peanuts, 9 soy, 10 milk, 11 nuts, 12 sofel dioxide and sulfites, 13 lupine, 14 mollusks

Please communicate your allergies!