

## starter.

Slow Cooked Salmon 2 3 9 Chioggia ravioli, and beetroot gel	189,-
Brined Venison 8   13 Apple, broth, wild garlic, and walnut	195,-
Beetroot Carpaccio 8   13  Truffle mayo, roquette, pinenut, and balsamic	175,-
Beef Tartar <sup>6 9</sup> Mushrooms, capers, egg yolk, and shallots	376,-
Soup of the Day Please ask your waiter	175,-



## main course.

Duck Breast 2   10   13 Potato puré, apple-braised shallot and carrot, and red wine sauce	368,-
Venison <sup>2 9 10 13</sup> Potato gratin, brussels sprout, bacon, celeriac puré, and black berry sauce	389,-
Seasonal Cod on Cassoulet 2/3/4/10/13 Chorizo, tomato, olive, and butter beans	368,-
Pan Fried Halibut 2 3 5 8 Hasselback sweet potato, bok choy, zucchini, carrot, and ginger	368,-
Risotto Milanese <sup>2/13</sup> V Vegetarian (burrata) or vegan (artichoke) saffron risotto with burrata, arugula, sundried tomato, and mushroom	359,-



## dessert.

Raspberry Chocolate Fondant  With raspberries, and vanilla ice cream	210,-
Apple Cake With Apples From Hardanger With Vanilla Ice Cream 1 (wheat)   2   6   8	176,-
Liquorice Panacotta <sup>2</sup> ✓ With raspberries and cherries (can be served vegan)	176,-
Crème Brûlée 2 6 8 With Croquant and vanilla	185,-



## childrens menu.

Pasta Alfredo (Wheat)   2   vegetarian (Wheat)	135,-
Chicken Nugget 1 (wheat)   6 French fries, salat, and ketchup	145,-
Fish Cakes 2 3 6 French fries and shredded carrot with lemon	145,-
Pasta bolognese  1 (wheat)   2   10  Marinara sauce, minced meat and pasta	145,-