

SPRING menu – 7 Course

Mantecato – lots of herbs and freshness

Kjøkkensjefens klippfisk fra Ballstad med tang – 2, 3, 4, 10

Riesling 2020, Eva Fricke, Rheingau, Germany

Whale - Soy Mayo, Raw Vegetables, Furikake

Lofothval med asiatisk touch, Tang fra Napp – 2, 3, 6, 10, 11

Riesling 2020, Emile Beyer, Alsace, Frankrike

Peas and Pork - Pea Soup, Pork from Myklevik Gård, Seaweed Pesto

Erter & Bacon fra Myklevik gård, friske erter, tang pesto. – 2, 7, 8

Riesling 2020, Emile Beyer, Alsace, Frankrike

Catch of the Day (FANGST) - Baby Potatoes, Nori, Shellfish Hollandaise

Dagens FANGST, baby poteter, Nori, skalldyr hollandaise. – 2, 3, 7, 4

Macon- Village Vieilles Vignes 2019/20, Domaine Jean Touzot, Bourgogne

Ishavsrøye, lightly smoked, Sandefjord sauce, Raw apple

Ishavsrøye med Sandefjordsmør, Ørret rogn og Epple. – 4, 7

Macon- Village Vieilles Vignes 2019/20, Domaine Jean Touzot, Bourgogne

Lofoten Lamb - Caramelised Shallot Puree, Asparagus, Beef Reduction

Lam fra Lofoten, Asparges, Karamellisert sjalottløk purrè – 7, 9, 12

Côtes du Rhône Grand Veneur Organic 2019, A. Jaume, Rhône, Frankrike

Strawberries - Served in a variety of ways, Mini Swiss Roll Cake

Jordbær i flere varianter. Kevins rullekake – 1, 3, 7

Late Harvest 2011, Tokaj Classic, Ungarn

Food, kr 1.450,-
Pairing Wine, kr 895,-



ALLERGENS: 1:gluten 2:shellfish 3:egg 4:fish 5:peanuts 6:soy
7:laktos 8:nuts 9:celery 10:mustard 11:sesam
12: sulfur dioxide/sulfite 13:lupin 14:molluscs(bløtdyr)

SPRING menu – 5 Course

Mantecato – Dried Fish Skin, Sweet & Sour Dill Mayo

Kjøkkensjefens klippfisk fra Ballstad med tang – 2, 3, 4, 10

Riesling 2020, Eva Fricke, Rheingau, Germany

Whale - Soy Mayo, Raw Vegetables, Furikake

Lofothval med asiatisk touch, Tang fra Napp – 2, 3, 6, 10, 11

Riesling 2020, Emile Beyer, Alsace, Frankrike

Catch of the Day (Fangst) - Baby Potatoes, Nori, Shellfish Hollandaise

Dagens FANGST, baby poteter, Nori, skalldyr hollandaise. – 2, 3, 7, 4

Macon- Village Vieilles Vignes 2019/20, Domaine Jean Touzot, Bourgogne

Arctic Char - Sandefjord Sauce, Trout Roe, Apple, Dill

Ishavsrøye fra Sigerfjord, Ørret rogn, Epple, Dill, Sandefjordssaus – 4, 7

Macon-Village Vieilles Vignes 2019/20, Domaine Jean Touzot, Bourgogne

Strawberries - Served in a variety of ways, Mini Swiss Roll Cake

Jordbær i flere varianter. Kevins rullekake – 1, 3, 7

Late Harvest 2011, Tokaj Classic, Ungarn

Food, kr 1.230,-
Pairing Wine, kr 695,-



ALLERGENS: 1:gluten 2:shellfish 3:egg 4:fish 5:peanuts 6:soy
7:laktos 8:nuts 9:celery 10:mustard 11:sesam
12: sulfur dioxide/sulfite 13:lupin 14:molluscs(bløtdyr)

SPRING menu - 5 Course - vegetarian

Beets & Cashew

Beter og Cashew – 1, 7, 8, 9, 12

Pinot Grigio 2019, Cantina Il Portone Toser, Veneto, Italia

Red Cabbage, Peas & Mushroom

Rødkål, Erter og Sopp. – 1, 3, 7, 10, 12

Riesling 2020, Emile Beyer, Alsace, Frankrike

Swede, Sprouts & Parsnip

Kålrot, Rosenkål og Pastinakk. – 1, 3, 7, 10, 12

Côtes du Rhône Grand Veneur Organic 2019

Peas and Mushroom - Pea Soup, Seaweed Pesto

Sopp, friske erter, tang pesto. – 2, 7, 8

Riesling 2020, Emile Beyer, Alsace, Frankrike

Blueberry & Lemon thyme

Blåbær & Sitrontimian. – 1, 3, 7, (8), 12

Recioto delle Valpolicella 2015, Monte Zovo, Veneto, Italia

Food, kr 1.230,-
Pairing Wine, kr 620,-



ALLERGENS: 1:gluten 2:shellfish 3:egg 4:fish 5:peanuts 6:soy
7:laktos 8:nuts 9:celery 10: mustard 11:sesam
12: sulfur dioxide/sulfite 13:lupin 14:molluscs(bløtdyr)

SPRING menu – 3 Course – fish

Deep Fried Cod Tongues - Herb Mayo & Slaw

Torsketunger på Irsk vis med urtemajones & slaw. – 1, 3, 4, 10

Riesling 2020, Emile Beyer, Alsace, Frankrike

SKREI – Potato puree, fish sauce & vegetables

SKREI fra Lofoten med nydelig stappe og grønnsaker. – 2, 4, 7, 12

Pinot Noir or Chablis 2019, Domaine la Meuliere, Bourgogne, Frankrike

Poached Pears - Vanilla Ice Cream, White Chocolate Crumble

Porsjerte pærer med hjemmelaget is og hvit sjokolade. – 1, 3, 7, 8

Late Harvest 2011, Tokaji Classic , Ungarn

Food, kr 850,-
Pairing Wine, kr 445,-



ALLERGENS: 1:gluten 2:shellfish 3:egg 4:fish 5:peanuts 6:soy
7:laktos 8:nuts 9:celery 10: mustard 11:sesam
12: sulfur dioxide/sulfite 13:lupin 14:molluscs(bløtdyr)

SPRING menu – 3 Course meat

Smoked Arctic Char - Sandefjord sauce, Dill, Roe & Apple

Ishavsrøye fra Sigerfjord – Sandefjord saus, Dill, Lakserogn & Eple – 4, 7

Riesling 2020, Emile Beyer, Alsace, Frankrike

Pork Neck - Gravy, Potato Terrine & Roast Vegetables

Brassert Svinenakke fra Horns slakteri – Potet terrine & stekte grønnsaker.
–7, 9, 12

Ripasso della Valpolicella 2018, Monte Zovo, Veneto, Italia

Mandelkaka - Meringue, Berries & Sorbet

Mandelkake – Marengs – Bær & hjemmelaget sorbet. – 1, 3, 7, 8, 12

Late Harvest 2011, Tokaji Classic, Ungarn

SPRING menu - 3 Course – vegetarian

Red Cabbage, Peas & Mushroom

Rødkål, Erter og Sopp. – 1, 3, 7, 10, 12

Riesling Rheingau Trocken 2020

Cauliflower, Potato & Cashew

Blomkål, potet og cashew – 1, 7, 8, 12

Riesling Rheingau Trocken 2020

Blueberry & Lemon thyme

Blåbær og Sitrontimian. – 1, 3, 7, (8), 12

Recioto delle Valpolicella 2015, Monte Zovo, Veneto, Italia

Food, kr 850,-
Pairing Wine, kr 445,-



ALLERGENS: 1:gluten 2:shellfish 3:egg 4:fish 5:peanuts 6:soy
7:laktos 8:nuts 9:celery 10:mustard 11:sesam
12: sulfur dioxide/sulfite 13:lupin 14:molluscs(bløtdyr)

Food, kr 850,-
Pairing Wine, kr 445,-



ALLERGENS: 1:gluten 2:shellfish 3:egg 4:fish 5:peanuts 6:soy
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12: sulfur dioxide/sulfite 13:lupin 14:molluscs(bløtdyr)

SPRING menu - Cheese

Optional add on for the tasting menu.

- 3 x 50g portion of **guests selected cheese** from Local cheese farms
- Alternatively, chef's choice cheese platter, 3 x 50g portions of cheese.
- Marmelad, Crisp Bread, Pickles

kr 290,-

Pairing Wine - Madeira or Ratafia on request (extra cost)

Spekemat, Locally cured selection of Pork from Myklevik Gård

Can be combined with cheese selection

kr 265,-

Pairing Wine - Madeira or Ratafia on request (extra cost)

SPRING menu - Kids

Pan Fried Arctic char - Lofoten Seaweed Pasta & Creamy shellfish sauce.

Ishavsryøye på kjøkkensjefens vis – Pasta med Lofoten tang & Kremet saus laget av sjøkreps. – 1, 2, 3, 4, 7

Lofotlamb Meatballs - Green Mashed Potatoes, Creamy Gravy, Lingonberries

Lammekjøttboller fra Lofotlam - Grønn potetmos, kremet saus & tyttebær. – 1, 3, 7, 12

kr 260,-

Dessert

Kids choice of icecream/ Is på barnas premisser – 1, 3, 7

ALLERGENS: 1:gluten 2:shellfish 3:egg 4:fish 5:peanuts 6:soy
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12: sulfur dioxide/sulfite 13:lupin 14:molluscs(bløtdyr)

