

Ode to Lofoten - Summer



This menu is only served to the whole table

Bait

Chicken Skin & Cucumber
(4,7)

Stockfish

Eggyolk & Parsley
(3,4,7)

Potato

Black Garlic & Sunchockes
(1A,3,7)

Lamb & Moose

Lovage & Fireweed
(7)

Rosehip

Sorrel & Caramel
(7)

Rhubarb

Honey & Krumkake
(1A,3,7)

Menu 1.550,-
Wine 1000,-
Alcohol Free 500,-



3 Course - Summer



Sea

Crab & Miso Soup (2,4,14)

Bycatch with Celeriac & Dill (4,7,9)

Lingonberry Cake & Cardamom (1A,3,7)

Land

Lamb Terrine & Horseradish (1C,3,7)

Braised Beef & Victory Onion (1C,7)

Cheese & Flatbread (1A,7)

Garden

Halloumi & Sprouts (7)

Potato Dumpling & Chanterelle (1A,3,7)

Cloudberry & Oats (1A,3,7)

Menu 925,-
Wine 500,-
Alcohol Free 250,-

Cheese Plank 285,- (1A,7)

ALLERGENS: 1:gluten (A:wheat, B:rye, C:barley)
2:shellfish 3:egg 4:fish 5:peanut 6:soy
7:milk/lactose 8:nuts(A:walnut, B:almond), 9:celeriac
10:mustard 11:sesame seeds 12:sulfites/sulfer
dioxide 13:lupin 14:molluscs

