

Autumn menu

Sparkling wine & snacks 145 kr.

*Frittata with kimchi
Taco with deer and kaffir lime
Pickled greens from Lars*

Halibut & fennel

Filippa apples and figleaves from Yduns garden with german turnip and iceplant

Octopus & olives

Pickled- and confit cherry tomatoes with rosemary and cashew foam

Haddock & chamomile

Oxella carrots from Yduns garden with fish sauce on chamomile and caviar-lime

Mallard & cranberries

Beetroots and kale from Lars with chanterelles

Blue cheese & walnuts

Toasted brioche bread with quince and pickled green walnuts

Ingrid marie apple

Panna cotta with Earl grey, bergamot and hibiscus

Chocolate cake & coffee 125 kr.

Mocha parfait, hazelnut and dried blueberry

The small menu 995,-/800,-

Sparkling wine & snacks, 3 courses with wine/juice menu.

The evening will end with chocolate cake with blueberry & mocha mousse accompanied by coffee or tea

The full menu 1500,- /1300,-

Sparkling wine & snacks, 6 courses with 6 glasses wine/juice menu.

The evening will end with chocolate cake with blueberry & mocha mousse accompanied by coffee or tea

3 courses 485,- / 4 courses 565,

5 courses 655,- / 6 courses 745,-

Wine menu

*2 glasses 200,- / 3 glasses 300,- / 4 glasses 400,-
5 glasses 490,- / 6 glasses 580,-*

Homemade juice menu

*2 glasses 145,- / 3 glasses 215,- / 4 glasses 275,-
5 glasses 335,- / 6 glasses 395,-*

Sparkling water 25,-

Saturday lunch 12-15

3 courses 295 ,- Winemenu 295 ,-

Sunday surprise menu

5 courses & 3 glasses wine/juice - 595 ,-.

We have gold in the Organic Food Label