

# MENY

## SMÅRETTER

- Blåskjell med potet gratin**  
med Hardangersidersaus og purre (2,4,7,9,14) kr 245,-
- Rognkjeksrogn med potet vaffel**  
med syltet løk, røkt kremost og potetvaffel(1,4,7,9,10) kr 245,-
- Rødbet, kålrabi-og geitostsalat**  
med purreolje(7,8,9,17) kr 235,-
- Sjøkrepsbisque**  
med syltet fennikel, laks, tangsalat, potet og gulrot (2,4,7,9,12,14) kr 225,-
- 

## VARME HOVEDRETTER

- Selleri posjert i brunet smør**  
ostecrust, ostesaus, syltede bær og grønnsaker (1,6,9,) kr 375,-
- Dampet torsk**  
saus av fermentert kål, vårhvitløk, sprøstekt kål (2,3,4,7,9) kr 435,-
- Osso bucco av lokal Dexter storfe**  
potetpure, småløk, pepperrot, sjy (1,7,9,10,12) kr 455,-
- Kyllingballotine,**  
gulrot- og salviepuree, nepe, sprø bokhvete, hvitløk-/  
kyllingaus (9) kr 425,-
- 

## DESSERT

- Karamell flan med ristet korn,**  
brunet smør-og ostecrumble,  
bringebær(1,3,7,8,17) kr 195,-
- Hvit sjokolademousse**  
syltetøy av blåbær og tørket rødalge,  
blåbærmarengs(1,3,7,8,17) kr 185,-

### ALLERGENER

1 - Hvetegluten - 2 Skalldyr - 3 Egg - 4 Fisk - 5 Peanøtter - 6 Soya - 7 Melk - 8 Nøtter/mandel  
9 Selleri - 10 Sennep - 11 Sesamfrø - 12 Sulfitt - 13 Lupin - 14 Bløtdyr - 15 Rug - 16 Bygg - 17 Havre

# MENU

## SMALL DISHES

**Blue mussels with potato gratin** kr 245,-  
with Hardanger cider sauce and crispy leek  
(2,4,7,9,14)

**Lumpfish roe with potato waffle** Kr245,-  
with pickled onion, smoked cream and potato waffles (1,4,7,9,10)

**Beetroot, rutabaga and goat cheese salad**  
and leek oil (7,8,9,17) kr 235,-

**Langoustine bisque**  
with pickled fennel, salmon, potatoes, carrots and seaweed salad  
(2,4,7,9,12, kr 225,-

## WARM MEALS

**Brown butter poached celeriac** kr 375,-  
with cheese crust, cheese sauce, pickled berries and vegetables  
(1,6,9,)

**Dexter cow osso bucco** kr 455,-  
with potato mash, baby onions, horseradish and braising juice  
sauce (1,7,9,10,12)

**Steamed cod** kr 435,-  
with fermented cabbage sauce, spring garlic and crispy kale  
(2,3,4,7,9)

**Chicken ballotine** kr 425,-  
with carrot and sage puree, turnip, crispy buckwheat, confit garlic  
and chicken sauce  
(9)

## DESSERTS

**Roasted grains and caramel flan** kr 195,-  
with brown butter, oats crumble and raspberries  
(1,3,6,7)

**White chocolate mousse** kr 185,-  
with blueberry and dulce jam and  
meringue with blueberries  
(3,7)

### ALLERGENS

1 - Wheat Gluten - 2 Shellfish - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soy - 7 Milk - 8 Nuts/almond - 9 Celery - 10 Mustard - 11 Sesame Seeds - 12 Sulfite - 13 Lupine - 14 Mollusks - 15 Rye - 16 Barley - 17 Oats

**VARME  
HOVEDRETTER**

# BARNEMENY

**Vaffel, brunost, bær** kr 105,-  
(1,3,7,8)

**Pasta** kr 135,-  
(1,2,4,12,14)

**DESSERT**

**Iskrem / kule** kr 45,-  
(3,7,8)

ALLERGENER

1 - Hvetegluten - 2 Skalldyr - 3 Egg - 4 Fisk - 5 Peanøtter - 6 Soya - 7 Melk -  
8 Nøtter/mandel 9 Selleri - 10 Sennep - 11 Sesamfrø - 12 Sulfitt -  
13 Lupin - 14 Bløtdyr - 15 Rug - 16 Bygg - 17 Havre

# CHILDREN'S MENU

**WARM DISHES**

**Waffles, brown cheese, berries** kr 105,-  
(1,3,7,8)

**Kids pasta** kr 135,-  
(1,2,4,12,14)

**Ice cream** kr 45,-  
(7,7 8)

**DESSERTS**

ALLERGENS

1 - Wheat Gluten - 2 Shellfish - 3 Eggs - 4 Fish - 5 Peanuts - 6 Soy - 7 Milk -  
8 Nuts/almond - 9 Celery - 10 Mustard - 11 Sesame Seeds - 12 Sulfite -  
13 Lupine - 14 Mollusks - 15 Rye - 16 Barley - 17 Oats