

# MENU

18:00-22:00

## PRE-DINNER DRINKS

Vermouth Moderne & Tonic	95,-
Glass of decidret cider	75,-

## A LA CARTE

Green beans, Tomato, Ricotta, Marjoram	95,-
Zucchini, Buckwheat, Asparagus mayo	105,-
Hokkaido ceviche, Tigers milk, Cucumber, Kohlrabi	120,-
Pointy cabbage, Radicchio, Herbcream	95,-
Aubergine, Pak choi, Fermented summerberries sauce	185,-
Baked hake, Brown butter, Kale	195,-
Porkchop, Kale leaves, Fermented summerberries sauce	195,-
Corn, Chipotle, Elderflower mayo, Lime	95,-

## DESSERT

Espresso Martini	105,-
Pavlova - meringue, creme fraiche, danish plums	80,-
Lemon mousse	80,-
Today's cheeses - 18 mo. aged comté & Fourme d'Ambert	95,-

## SNACKS

Bread with olive oil	40,-
Kimchi	40,-
Roasted, salted almonds	55,-
Olives	60,-
Canned fish from FANGST ( <i>Ask your waiter for varieties</i> )	95,-

# **EVENING MENU**

## **KR 385,-**

pr. person

18:00-21:30

(All dishes are served on shared plates. Ordered by the whole table.)

### **1st. Round**

Zucchini, Buckwheat, Asparagus mayo

Green Beans, Tomato, Ricotta, Marjoram

Hokkaido ceviche, Tigers milk, Cucumber, Kohlrabi

### **2nd. Round**

#### **Choose your main dish:**

Porkchop, Kale leaves, Fermented summerberries sauce

-

Baked hake, Brown butter, Kale

-

Aubergine, Pak choi, Fermented summerberries sauce

#### **Mains are served with:**

Sweet corn, Chipotle, Elderflower mayo, Lime

Pointy cabbage, Radicchio, Herb cream

# **H15**