

# October menu

## **Sparkling wine & snacks 145 kr.**

Potato and cauliflower frittata with shrimps  
Octopus and crisp

## **Marinated halibut**

green apples and german turnip with  
fennel and fig mayo

## **Carpaccio of dear**

confit and pickled cherry tomatoes with  
eggplant, grated cheese and rosemary

## **Haddock and bergamot**

poached haddock with kale, hokkaido and  
sauce with bergamot

## **Chicken from Gothenburg**

green celeriac puree, beets and spinach from  
Lars and sauce with miso

## **Blue cheese and walnuts**

toasted brioche bread with quince  
and pickled green walnuts

## **Red basil sorbet**

apples, blackberry and yogurt  
with blackcurrant leaf sirup

## **Chocolate cake and coffee 125**

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 coffee or the  
and chocolate cake with blueberry and mocha  
mousse

## **The full menu 1500,- /1300,-**

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

The evening will end with coffee or the  
and chocolate cake with blueberry and mocha  
mousse

**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** ,-



90-100% økologi