

# À LA CARTE

JANUARI - MARS 2019

## STARTER

### TUNA CARPACCIO 149

with lemon aioli, crispy sugarsnaps, spinach and tomato

### JERUSALEM ARTICHOKE SOUP 139

with smoked salmon and trout roe

### BAKED BEETROOT 125

with goat cheese, salted almonds, honey and herb salad

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## MAIN

### DEER 295

with carrot purée, baked point cabbage, tangy dill  
gravy, dill butter and roasted hazelnuts

### BROILED SALMON 279

"sandefjord stewed", salsify with chive and trout roe,  
crushed potatoes with dill and butter

### OPEN LASANGA 229

with mushroom stew, crispy kale, parmesan foam,  
baked tomatoes and blackened onion rings

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## DESSERT

### GRANDMA'S LOLLY BOX 139

with milkchocolate, sugared raspberry and sweet  
crumbs

### ALMOND CAKE 129

with white chocolate, smokey whiskey and roasted  
almonds

### COBBLER OF THE DAY 119

with vanilla sauce

DO YOU WANT TO KNOW EXACTLY WHATS IN  
YOUR FOOD? ASK YOUR WAITER AND  
WE WILL TELL YOU MORE.