



Nordic Tasting Menu

Scallop

chive, radish, brown butter
3,8,14

Svalbard seal

kelp, rhubarb, seaweed
3,10

Rock ptarmigan

kohlrabi, velouté, lovage
8,12

Turbot

fish skin, asparagus, lumpfish roe
4,8

Reindeer

pomme dauphine, spinach, horseradish
1,3,8,10

Røros sour cream

crème anglaise, mountain sorrel
1,3,8

Menu 950 NOK | Wine Package 810 NOK

Dishes with allergens are marked with the following numbers:
1. Gluten (**wheat**), 2. Shellfish, 3. Egg, 4. Fish, 5. Peanuts, 6. Nuts, 7. Soy, 8. Milk,
9. Celery, 10. Mustard, 11. Sesam seeds, 12. Sulphite, 13. Lupine, 14. Molluscs