



## STARTERS

- Venison tartare** Kr. 259,-  
French fries | brioche (M,E,G,Mu)
- Fried scallops** Kr. 259,-  
Truffle aioli | roasted cherry tomatoes (MO,M)
- Portobello mushroom croquettes - vegan** Kr. 189,-  
Teriyaki sauce | kale chips (M,G,So)

## SOUP

- Beef goulash soup** Kr. 349,-  
Pearl potato | black pepper (C)
- Fishsoup with local fish from Grande Sjømat** Kr. 295,-  
Cod | salmon | shrimp | carrot | leek | parsley (F,S,M)

## MAIN COURSE

- Beef tenderloin** Kr. 535,-  
Mash potato | roasted vegetables | coffee & red wine sauce (M)
- Local cod loin from Grande Sjømat** Kr. 395,-  
Beluga lentil | green pea purree | white wine sauce (F,M,G)
- Slow cooked pork ribs** Kr. 395  
Mini potatoes marinated in horseradish | roasted garlic | homemade bbq sauce (Mu, M, So, C, Su)
- Lamb shank** Kr. 395  
Creamy potato mash | steamed vegetables | lamb glaze (M,G)
- Poke bowl - vegan (optional toppings: shripms, tofu or chicken)** Kr. 350,-  
Sushi rice | avokado | cucumber | wakame | mango | edamame beans | carrots | marinated ginger ( So,S,F,P,Se )
- Beef burger** Kr. 295,-  
Cheddar | gherkin | bacon | burger sauce | brioche bun | chunky fries (M,E,G,MU)



## DESSERT

### **Homemade brownie**

Salted caramel sauce | raspberry sorbet ( M,E,G)

Kr 199,-

### **Homemade crème brûlée**

Fresh berries (M,E,G)

Kr 199,-

### **Baked apple cake**

Vanilla ice cream | whipped cream (M,E,N)

Kr 149,-