

M E N U

FATHER'S DAY MENU 13.11.2022

STARTER

Soy cured ecological beef

chantarelle mayonnaise, preserved swede, hazelnuts,
crushed puff pastry, and dried mushrooms

MAIN COURSE

Oven baked char

cauliflower crème, braised red cabbage, fried cauliflower, apples,
and sandefjord butter sauce with trout roe

Or

Free range turkey confit from Hemmanet

roasted pumpkin crème, fried brussel sprouts, smoked pork belly,
sea buckthorn, crispy bread, and hay smoked chicken jus

DESSERT

Caramel parfait

apple compote, crumb dough, tonka bean yoghurt, and dried apples

1 course: 28€

2 courses: 39€

3 courses: 49€