## **STARTERS**

Norwegian scallop with leeks and butter sauce 185,-

(Contains: sulphites, milk, shellfish)

#### Traditional fish soup 175, -

(Contains: milk, fish, shellfish)

Mushroom broth with homemade tofu dumplings 165.-

(Contains: wheat, egg)

# Pork cheeks served with celeriac, onions, truffle cream and lingonberries 155,-

(Contains: wheat, milk)

## **MAIN COURSES**

#### Halibut with pea puree, onions and bacon crust 295,-

(Contains: fish, milk, celery, sulphites)

# Roasted pumpkin served with tortellini, gorgonzola and pine nuts 275,-

(Contains: wheat, egg, milk, pine nuts)



## Glazed confit duck leg with crispy quinoa, kale and pomegranate salad 315,-

(Contains: milk, celery, sulphites)

## Slow cooked pork belly, braised red cabbage, caramelized apples and Pommes Anna 295,-

(Contains: barley, milk, sulphites)

# Dry aged Angus beef burger- ground bacon and aged cheddar cheese (served with fries and chili mayo) 310, -

(Contains: egg, wheat, rye and milk)

## DESSERTS

#### Peach mousse with toasted almonds and red wine gel 125,-

(Contains: milk, egg, almonds)

#### Today's dessert 125,-

(Contains: Please ask your waiter)