

## **STARTERS**

**Tart with wild mushrooms and truffle cream 145,-**

*(Contains: wheat, milk)*

**Traditional fish soup 165,-**

*(Contains: milk, fish and shellfish)*

**Spiced crab taco with mango and chili 165,-**

*(Contains: crustacean, egg and wheat)*

**Brie baked in filo, red onion compote and walnuts 155,-**

*(Contains: milk, walnuts, wheat and sulphites)*

## **MAIN COURSES**

**Aromatic steamed seabass  
Japanese noodles and sugar snap peas 310,-**

*(Contains: fish, egg, wheat and milk)*

*eufemia*  
BAR

**Organic chicken from Hovelsrud Farm  
with smoked bacon and onions 315,-**

*(Contains: milk, sulphites, egg, wheat and celery)*

**Lamb from Hardanger  
served with seasonal vegetables 315,-**

*(Contains: celery, sulphites)*

**Dry aged Angus beef burger- ground bacon and aged  
cheddar cheese (served with fries) 295,-**

*(Contains: egg, wheat, rye and milk)*

**Open vegetable lasagna with parmesan cream 265,-**

*(Contains: milk, wheat, egg)*

## **DESSERTS**

**Profiterole filled with chocolate cream,  
mango and passionfruit 115,-**

*(Contains: milk, egg and wheat)*

**Today's dessert 115,-**

*(Contains: Please ask your waiter)*