

CLASSIC 3 COURSES 855

TARTAR... 225

Norwegian beef, shimeji mushrooms,
miso mayonnaise, deli onions, sesame
(GLUTEN, EGG, SESAME)

BEEF TENDERLOIN... 495

180g Norwegian beef tenderloin,
red wine glazed beetroots, potatoes,
chorizo, bearnaise sauce (EGG, SULPHITE)

CHOCOLATE FONDANT... 185

Salty caramel, roasted almonds,
vanilla ice cream
(GLUTEN, MILK, EGG, NUTS)

CHEFS PICK 3 COURSES 750

SOUP OF JERUSALEM ARTICHOKES... 175

Reindeer, herbs, bread
(MILK, GLUTEN)

BEEF CHEEK... 395

Roasted root celeriac purée,
charred carrot, zucchini salsa
(MILK, SULPHITES)

DONUT... 185

Freshly fried doughnut, cereal milk ice
cream, berry compote
(MILK, WHEAT, EGG)

FRESHLY HOMEMADE BREAD, NDUJA BUTTER /
TRUFFLE BUTTER ... 45 (GLUTEN, MILK)

Starters

SMØRREBRØD... 165

Rye bread, wild mushroom pate,
herbs, hazelnut butter,
truffle powder
(WHEAT, MILK, NUTS)

SCALLOPS... 285

Creamy lobster sauce,
brown butter, roe
(MILK, SHELLFISH, MOLLUSCS, FISH)

TARTAR... 225

Norwegian beef, shimeji
mushrooms, miso mayonnaise,
deli onions, sesame
(GLUTEN, EGG, SESAME)

Main courses

BEEF TENDERLOIN... 495

180g Norwegian beef
tenderloin, red wine glazed
beetroots, potatoes, chorizo,
bearnaise sauce (EGG, SULPHITE)

SKREI... 385

Lemon and fennel infused
skrei, purée of green peas with
wasabi, potato terrine,
beurre blanc, capers
(FISH, MILK, SULPHITES, LEGUMES)

KIMCHI RISOTTO... 295

Marinated cauliflower,
parmesan, nori crisp (MILK)

Desserts

CHOCOLATE FONDANT... 185

Salty caramel, roasted almonds,
vanilla ice cream
(GLUTEN, MILK, EGG, NUTS)

DRUNK MESS... 175

Meringue, cherries in rum,
passion fruit foam,
cherry ice cream
(MILK, EGG)

HOMEMADE ICE CREAM... 95

Ask your waiter/ waitress
about the flavours for the night
(GLUTEN, MILK, EGG, NUTS)



WOKKEN KOKEN