

# LUNCH



BRAISED BEEF with potatoepuré and redwinesauce (m, cel) 125.-

QUICHE with egg 64, cured ham, cheese and red onions (w, e, m, cel) 105.-

NACHOS with beef, tomatoes, cheese, red onions, beanpuré and pickled jalapenos (e, m, w) 125.-

TODAY´S CURED MEATS 155.-

CHICKEN CONFIT with cabbage, chili, ginger and wild onion mayo (m, e) 135.-

FISH CONFIT with asparagus, lemon andhotsauce (m, f) 135.-

BRANDADCROQUETTES with seagrassmayo (e, w, f) 105.-

RISOTTOBALLS with cheese and shirimayo (m, h, e) 95.-

CRUDITÉ of raddishes, beets, carrots, turnip and kohlrabi 85.-

PADRONES 75.-

HASSELBAKED CARROTS with roasted almonds, cheese and browned butter (m, alm) 85.-

POTATOCHIPS 65.-

BLACK CABBAGE CHIPS 45.-

CHILI NUTS (man) 75.-

SALTED ALMONDS 75.-

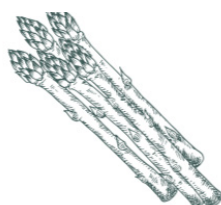
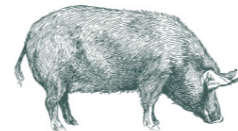
OLIVES 55.-

SOURDOUGH BREAD from ILLE BRØD surdeigsbakeri with aioli (w, e) 35.-

TODAY´S CHEESES with compote of apricot (m) 155.-

CHOCOMOUSSE with olive oil and maldon salt (e, m) 125.-

TODAY´S SORBET 45.-



# TO DRINK

Organic applejuice from Egge 45,-

Elderberry juice 45,-

Tøyen Cola 45,-

Jalla Sprite 45,-

Purezza still water big 10.-

Purezza sparkling water big 30.- small 25,-

Organic coffee/coffeefree 29.-

Tea 29,- (ask host/hostess about today's selection)

Non-alcoholic beer 50.-

Organic beer on tap from Eiker Ølfabrikk Blonde: big 95,- small 45,-

On bottle: Hvete, Pale Ale, Mjød, IPA (hvete, malt, havre)

Wines: see winelist

ALLERGENS: MILK: m - EGG: e - WHEAT: h - MUSTARD: mu -  
CELERY: cel - SOY: so - ALMONDS: alm - FISH: f - SHELLFISH: shf

