



SET MENU SPRING/SUMMER 2018

Parties of 8 or more are asked to preorder one of the set menu's below.

Exceptions are made for allergies and special diets.

Send us your choice of menu at the latest 3 days in advance.

All preordered food and wine has to be paid together on one bill.

MENU PAYSANNE

Baked chèvre with honey baked beets

Braised pork with asparagus, pickled red onion & red wine sauce

Crème Brûlée

3 Courses kr 465,- Wine menu 395,-

MENU BOBO

"Skagen salad" on toast with lemon & dill

Salmon with coulfiflower cream, curly kale & beurre blanc

Duck breast, pommes anna & honey-lime jus

A selection of matured french cheese

Chocolate fondant with raspberry sorbet

3 Courses kr 525,- Wine menu 455,-

4 Courses kr 615,- Wine menu 525,-

5 Courses kr 645,- Wine menu 595,-

MENU GOURMAND

Asparagus and hollandaise sauce

Poched hallibut with mussel nage, watercress & chives

Filet of beef, pommes røsti & truffel sauce

A selection of matured french cheese

Omelette norvégienne

3 Courses kr 595,- Wine menu 455,-

4 Courses kr 675,- Wine menu 525,-

5 Courses kr 695,- Wine menu 595,-