



CHRISTMAS MENU



3 COURSE CHRISTMAS MENU & 85 MIN. DARTS

KR 1100,-



APPETIZER

Salmon from Finnmark

Lightly smoked salmon with horseraddish, cucumber and dill
F, M, E, S

Rakfisk from Valdres

Traditional barrel aged trout with sour cream from Røros,
amlnond potato and radish
F, M

MAIN COURSE

Lutefisk from Lofoten

Traditional lye conserved cod from Lofoten with green pea stew,
browned butter and bacon
F, M

Ribbe from Lier

Braised and fried pork belly from our own pigs in Lier served with
traditional lamb sausage, pork meatloaf, red cabbage stew,
apple jam, lingonberry and christmas gravy
M, H

Pinnekjøtt from Voss

Traditional salt conserved lamb ribs from Voss served with
traditional lamb sausage and mashed rutabaga
M

Extra serving of meat or fish

All main courses are served with salt-baked amandine potatoes

DESSERT

"Krumkake & Muldebær"

Traditional shortbread filled cloudberry, white
Ivoire chocolate from Valrhona and chervil
M, E, H

"Riskrem"

Ris a la mande with raspberry, ginger bread and red sorrel
M, E, H

Hvete - Durum hvete - Egg - Melk - Sennep - Soya - Fisk - Skalldyr -
Pinjekjerner - Pistasj - Sesam - Hasselnøtt - Peanøtt - Pekannøtt

