

# A TASTE OF TRØNDELAG

NOK 595 per person

## Citrus baked halibut from Dolmøy

*fish, lactose (butter)*

## Soy marinated and grilled Salmon from Frøya

sesame seeds, soy and sesame mayonnaise, raw marinated fennel, seaweed caviar, cress

*fish, soy, egg, sesame*

## Mussels from Fosen

steamed in white wine

*molluscs, celery, lactose (milk)*

## Chicken breast from Ytterøy

mushrooms, romanesco, parsley, chicken sauce with estragon

*lactose (butter)*

## Slow-cooked beef cheeks

root vegetables from Frosta, pickled onion, birch smoked bacon, red wine sauce

*sulfite, celery*

## Local sausage from Trøndelag

potato purée with grain mustard

*lactose (milk, butter), mustard*

## Local cured ham and cured sausage

## Local cheese with fruit compote

*lactose (cheese), sulfite*

## Baby romaine from Frosta

snow peas, shallots, sunflower seeds, apple cider dressing

*sulfite*

## Glazed beets, chèvre, walnuts

*lactose (butter), walnuts*

## Oven-baked potatoes with onions and herbs

*lactose (butter)*

## Ramps mayonnaise

*egg, mustard*

## Hurb pesto

*lactose (cheese) pine nuts*

## Bread

*wheat gluten*

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## Milk chocolate cream NOK 85

marinated berries from Levanger

*lactose, egg*

TO ROM OG KJØKKEN  
vin brasseri bar