

A TASTE OF TRØNDELAG

NOK 595 per person

Mussels from Fosen (warm)

steamed in white wine, cream, onion and herbs
molluscs, celery, lactose(milk)

Chicken breast from Ytterøy (warm)

mushrooms, romanesco, parsley, chicken sauce with estragon
soy, lactose(butter)

Slow-cooked beef cheeks (warm)

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

Local sausage from Trøndelag

potatoes and grain mustard
lactose(milk, butter), mustard

Oven-baked potatoes with onions and herbs (warm)

lactose(butter)

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

Local cured ham and cured sausage

sulfite

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, goat cheese), walnuts

Ramson mayonnaise

egg, mustard

Herb pesto

lactose(cheese)

Bread

gluten (wheat)

Milk chocolate cream NOK 85

marinated berries from Levanger
lactose, egg, sulfite

TO ROM OG KJØKKEN
vin brasseri bar