

TO ROM OG KJØKKEN

vin brasseri bar

Kyoto beer from E.C.Dahls NOK 105 (pr gl)

The Kyoto protocol inspired Roar Hildonen to create his internationally acclaimed cocktail Kyoto. Using pure, natural ingredients he was able to bring forth clean, fresh flavors. In turn, this drink inspired E.C.Dahls brewery to craft a beer with similar properties. It is an excellent aperitif, although we are happy to serve it throughout your meal.

CHEF'S MENU

Trøndelag is blessed with a variety of exciting producers that makes up the basis for our daily specials. Using locally sourced ingredients our daily specials change with the course of the seasons, guaranteeing fresh produce served at its best. As our specials vary between fish and meat, your waiter will be able to assist with special needs or wishes. Our 4 and 5 course menus can only be served to the entire table.

3 course menu NOK 565
Wine pairing NOK 455

4 course menu NOK 650
Wine pairing NOK 555

5 course menu NOK 735
Wine pairing NOK 605

STARTERS

Starter of the Day NOK 165

Beetroot cured salmon NOK 175
horseradish cream, fennel salad,
pickled apple, radish, barley
lactose (milk), fish, gluten (barley), sulphite

Smoked duck hearts NOK 175
mushroom broth, mushrooms,
celeriac, pickled lingonberries, buckwheat
soy, sulphite, celery, lactose (butter)

Grilled tartar of veal NOK 175
pickled onion, crispy chicken skin, chicken
emulsion, cress
sulphite, lactose (butter), egg

Scallops from Frøya NOK 195
fennel compote, sourdough crumbs,
browned butter with fermented lime
molluscs, gluten (wheat), lactose (butter)

VEGETARIAN / VEGAN

**(other dishes can be adapted -
please ask your waiter)**

Starter (vegetarian):
Mushroom broth NOK 175
mushrooms, celeriac,
pickled lingonberries, buckwheat
soy, sulphite, celery, lactose (butter)

Main course (vegetarian / vegan):
Risotto of the day NOK 255
(ask your waiter about allergens)

Dessert (vegan):
Dark chocolate mousse NOK 155
Blackcurrant- and almond ice cream,
blackcurrant meringue
nuts (almond)

MAIN COURSE FISH

Fish of the Day - Price set daily

Baked cod NOK 355

bok choy, pickled turnip kale,
XO sauce
fish, shellfish, soy, molluscs, milk (butter)

Grilled monkfish NOK 365

romanesco, grilled onion,
pickled celeriac, celeriac purée,
fermented celeriac sauce
celery, lactose (milk, butter), sulphite, fish

Baked halibut NOK 375

little gem lettuce,
variety of Jerusalem artichoke,
butter sauce with avruga caviar
fish, lactose (butter, milk), molluscs

MAIN COURSE MEAT

Meat of the Day NOK 355

Top side of lamb NOK 375

baked carrot, carrot purée, kale, garlic
confit, tarragon sauce
lactose (butter, milk), sulphite

Grouse NOK 395

grilled rutabaga, mushrooms,
mushroom cream, brussels sprout,
game sauce
lactose (butter, milk), sulphite

Duck breast and duck leg rilette NOK 375

variety of beetroots,
duck sauce with cherries
lactose (butter), sulphite

DESSERTS

Dessert of the Day NOK 155

Cloudberries NOK 155

yoghurt bavarois, granola, marinated
cloudberries, cloudberries sorbet
*nuts (hazelnut, cashew, walnut, pistachio), egg,
lactose (milk), almond, sesame*

Cheese NOK 155

Selection of local cheeses from Trøndelag
served with appropriate garnish
egg, lactose (cheese), sesame

Crème Brûlée NOK 155,-

egg, lactose (milk)

Plums NOK 155

misu pannacotta, poached plum, plum jelly,
caramelized white chocolate, Nyrsorbet,
white chocolate- and lime mousse
milk, soy, egg

Hazelnut cake NOK 155

coffee mousse, caramelized hazelnuts,
orange, coffee sirup,
brown butter ice cream
nuts (hazelnuts), egg, lactose (milk), gluten (wheat)

Something sweet? NOK 79

we have delicious confectionaries from "Jentene på Tunet" in Selbu
in 3 different flavors
check with your waiter about allergens in the pieces we have today

ALLERGIES?

If you have any food allergies it is important that you inform us of this. There may be ingredients in the courses that are not described in the menu.