

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

Scallop from Frøya NOK 195

cauliflower purée, pickled cauliflower,
sour dough crumbles, fermented
celery- and scallop sauce
*molluscs, gluten (wheat), lactose (milk, butter),
celery, sulphite*

Confit halibut NOK 175

compote of leeks, crudité of fennel,
leek soot, buckwheat, mussel sauce
fish, molluscs, lactose (milk, butter), sulphite

Foie gras terrine NOK 195

leg of duck, dried fruit compote,
crispy bread, red wine syrup, spiced pear
gluten (wheat), sulphite

Poached egg and variation of Jerusalem artichoke NOK 175

leg of mutton, oil of chives
egg, lactose (milk)

VEGETARIAN / VEGAN

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

Starter (vegetarian):

**Poached egg
and variation of Jerusalem artichoke
NOK 175**
chives
egg, lactose (milk)

Main course (vegetarian):

Gnocchi NOK 225
with today's vegetables
gluten (wheat), lactose (butter, cheese), egg

Dessert (vegan):

Chocolate cake NOK 155
orange meringue, orange sorbet,
orange jelly
almonds, nuts (cashew)

MAIN COURSE FISH

Fish of the Day - Price set daily

Arctic cod NOK 355

flaked cod with broccolini, løyrom, radish, buckwheat, pickled onion, butter sauce
fish, lactose (milk, butter), sulphite

Turbot NOK 365

grilled cabbage, caramelized leek cream, baked shallots, pickled shallots, peas, smoked haddock sauce
fish, lactose (milk, butter), sulphite

Wolffish NOK 375

risotto with bacon, baked celery, spinach, celery and spinach cream, barley chips, demiglace with black cabbage oil
fish, celery, gluten (barley), lactose (milk, butter)

MAIN COURSE MEAT

Meat of the Day NOK 355

Pork neck and pork sirloin NOK 375

king oyster mushrooms, pickled apple, beet purée, baked beet, apple sauce
lactose (milk, butter), mustard, sulphite

Stuffed chicken leg from Ytterøy NOK 375

pumpkin, pumpkin cream, pumpkin seeds, black cabbage, chicken gravy with herbal gremolata
lactose (milk, butter)

Sirloin and ox cheek NOK 395

fried broccoli, broccoli couscous, broccoli cream, pickled cabbage, beef marrow sauce
lactose (milk, butter), sulphite

DESSERTS

Dessert of the Day NOK 155

Glazed monks NOK 155

pear and lemon thyme sorbet, spiced pear, caramelized white chocolate, pear gel
gluten (wheat), lactose (milk, butter), egg

Local cheese NOK 155

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

Crème Brûlée NOK 155,-

egg, lactose (milk)

Raspberry sorbet NOK 155

marshmallow, chocolate flakes, lemon verbena, chocolate sauce with olive oil and sea salt
egg

Blackcurrant cremeaux NOK 155

chocolate cream with licorice, licorice syrup, licorice ice cream
lactose (milk), egg

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.