



Caperitif & Tonic **129,-**

Charles Dufour, Bulles de Comptoir, Champagne **169,-**

Loimer Brut Rosè, Austria **139,-**

Sparkling Water per person **49,-**

Oysters stk **41,-**

Cod tongue **45,-**

Arakatakas Menu

Kohlrabi, Apple & Lumpfish Roe
Contains M, E, SE

Salsify, Egg & Black Garlic
Contains M, E

Arctic Cod, Rutabaga & Lovage
Contains E, M, SE

Mangalitsa, Celeriac & Gooseberry
Contains M, R, SE, E

Bloodorange, Crème Fraiche & Pumpkin
Contains BY, M

655,-

4 Courses (w/o Salsify) 575,-

Additional Cheese **90,-**

Beverage Menu 5 Courses **575,-**

Beverage Menu 4 Courses **485,-**

The menu consists of small courses,
we recommend 3 courses or more per person

Kohlrabi, Apple & Lumpfish Roe **170,-**
Contains M, E, SE

Salsify, Egg & Black Garlic **160,-**
Contains E, M

Beef tartar, Beetroot & Parsley **175,-**
Contains E, SE, M, R

Spagetti & Bleak roe* **265,-**
Contains: E, H, M

Peppercrab **185,-**
Contains M, S, SJ, H

Monkfish, Mushroom & Bone Marrow **185,-**
Contains F, SJ, M, H

Arctic Cod, Rutabaga & Lovage **170,-**
Contains E, M, SE

Mangalitsa, Celeriac & Gooseberry **180,-**
Contains M, R, SE, E

Kid Goat, Oyster & Broccoli **180,-**
Contains M, B, SE, E

Norwegian Cheeses **150,-**
Contains M, H, R, V, HA

Bloodorange, Crème Fraiche & Pumpkin **140,-**
Contains M, E

Blackcurrant, Yoghurt & Chocolate **140,-**
Contains M, E

Ice cream on a stick **40,-**

When ordering 5 courses or more per person
the price will be 135,- per dish

*Does not apply to these dishes

Allergens

M milk, S shellfish, C selleri, SE mustard, B mollusc, E egg, SU sulfit, SJ soy, H wheat, R rye, EM emmer, BY barley, HA hazelnut, V walnut, MA almond, P pistasje