

# Starters

## **Fried Cod Tongues**

CARROT SALAD, TARTAR SAUCE

*(fish, milk, wheat, egg, mustard)*

**169,-**

## **Cured Reindeer**

RED ONION COMPOTE, MUSHROOM CREAM

*(milk)*

**175,-**

## **Smoked Whale**

RED ONION COMPOTE, MUSHROOM CREAM

*(milk)*

**165,-**

## **Fish Soup**

CATCH OF THE DAY, VEGETABLES JULIENNE, CROUTONS

*(wheat, milk, fish, sulphite, shellfish, molluscs)*

**159,-**

## **Beetroot Carpaccio**

BAKED FETA CHEESE, PECAN NUTS, BALSAMIC DRESSING

*(milk, pecan nuts)*

**155,-**

**«People who love to eat  
are always the best people»**

*JULIA CHILD*

# Main Courses

## Skrei and Roe

395,-

COD, COD ROE, CABBAGE, LEMON SAUCE, POTATOES  
*(fish, milk)*

## Semi Dried Cod

375,-

PETIT POIS PURÉ, CREAMED CARROTS, BACON, POTATOES  
*(fish, milk)*

## Catch of the Day

355,-

PLEASE ASK YOU WAITER

## King Crab

999,-

400 GR. KING CRAB, SALAD, AIOLI, LEMON, BREAD, BUTTER  
*(Shellfish, egg, milk, wheat)*

## Steak of Reindeer

425,-

BEETS, BRUSSELS SPROUTS, MUSHROOM, CARAMELIZED ONION PURÉ  
GREEN PEPPER SAUCE *(milk)*

## The House Burger

265,-

KIMCHI MAYO, TOMATO, PICKLED ONION, CANDIED JALAPEÑOS  
PEPPER JACK CHEESE, BRIOCH BREAD, FRIED BAKED POTATOES  
*(wheat, milk, egg, mustard)*

## Reindeer Burger

275,-

MUSTARD MAYO, TOMATO, PICKLED ONION, JARLSBERG CHEESE  
BRIOCH BREAD, FRIED BAKED POTATOES  
*(wheat, milk, egg, mustard)*

## Vegan Curry

259,-

BEANS, CHICKPEAS, LENTILS, COCNUT MILK, VEGETABLES, RICE, NAAN BREAD  
*(sesame, wheat, mustard, celery)*

# Desserts

## **Baileys Mousse**

COFFEE ICE CREAM, CHOCOLATE, HAZELNUTS  
*(milk, egg, hazelnuts)*

**165,-**

## **Blueberry Pannacotta**

VANILLA CREAM, FRESH BERRIES  
*(egg, milk)*

**155,-**

## **Today's variation of sorbet and ice cream**

PLEASE ASK YOUR WAITER

**65,- per scoop**

**"I can resist everything except temptation"**

*OSCAR WILDE*