

# MENU

## Appetizers:

Chicharron, anchovies and aioli.

Svele, bluefin tuna and caviar.

Beignet with squid ragù.

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Marinated Norwegian Halibut, cucumber and habanero gel, bergamot and Avruga caviar.

plums compote, avruga caviar and lemon verbena.

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Gratinated Norwegian cod, reduced mussel sauce.

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Cabbage, braised in anchovy garum, ajo blanco and roasted almonds.

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Pan fried Norwegian Turbot, nut butter, roasted cashews.

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Suckling pig terrina, picked root vegetables and PX sherry sauce and porcini mushroom cappuccino.

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Beetroot with dill ice cream and chocolate crumble.

**Price: 1495,-**