
MENU SEPTEMBER

Appetizers:

Norwegian whale with pickled kolrhabi, aioli and apricot.

Tacos with Norwegian tuna tartar (Makrellstørje), pimento de la vera mayo.

Tempura pork feet and apple gel.

Marinated Norwegian Halibut with cucumber and habanero gel,
plums compote, avruga caviar and lemon verbena.

Norwegian scallop, iberico ham, fresh peas and elderflower.

Norwegian Langoustine, bisque and apricot vinaigrette.

Panfried Norwegian Turbot, carrots and coffee puree,
soya cashnuts and brown butter.

Baby pork terrina, blackberry pesto, mushroom ragu,
corn pure and salted mushroom (Chicken from the woods).

Earth chocolate crumble, dill ice cream and roses beetroot.

Price: 1495,-