

# MENU

3-5 courses recommended per person.

Bread, Bread, butter from Røros with Porphyra. 20,- (H, M, B, R)

Potato "lompe", smoked fish of the day, "Steinfjording" 110,- (F,M,H,R)

Tartar, horse radish, onion. 110,- (M)

Cabbage, matured cheese, chickpeas. 95,- (M,F,E,SE,SU)

Jerusalem artichokes and chili from Korsvold 115,- (H, E, R, SE, SU)

Cusk, shaved stockfish, bacon, horseradish. 165,- (F,E,M)

Wild lamb "taco", kohlrabi, mustard. 175,- (M,SE,SU,BY,H)

Blackcurrants, cream cheese, sorrel. 95,- (M, SP)

"Munker", plum, browned butter. 105,- (M, H, E)



F-Fish, M-Milk, H-Wheat, S-Mustard, SK-Shellfish, B-Molluscs, SE-Celery, E-Eggs,  
R-Rye, BY-Barley, HA-Hazelnuts, P-Pistachios, SU-Sulfite, SP-Potential trace of nuts

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LUNCH - WEEK 46 - NOVEMBER 2017

#KHF