

MENU

3-5 courses recommended per person.

Bread and butter from Røros with Porphyra. 25,- (H,M,B,R)

Tartar from Horgen, horse radish and onion. 120,- (M)

Waffle with grilled leeks, kombu and smoked sour cream. 125,- (M,H)

Carrot tartar with Nyr and pumpkin seeds. 95,- (M)

Deep fried shallots with parsley and green chili. 115,- (E,M,H,SE)

Potato "Churros" with sour cream and fish roe. 145,- (M,E,H,F)

Skrei with crispy potato and söl. 155,- (F,E,M)

Pork ribs with lovage sour cream. 160,- (M,SE)

Norwegian cheese. 125,- (M)

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

Chocolate cookie, berries and spruce shoot ice cream. 110,- (M,H,E,HV)

TODAY'S 5-COURSE 575,- / FULL MENU per person 990,-



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

DINNER & SATURDAY LUNCH - MARCH 2018

#KHF