

MENU

3-5 courses recommended per person.

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)

Churros, sour cream, fish roe. 145,- (M,E,H,F)

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

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

Three Norwegian cheeses, apple. 100,- (M)

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

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

TODAY'S 5-COURSE 550,- / 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 - WEEK 46 - NOVEMBER 2017

#KHF