

MENU

3-5 courses recommended per person.

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

Tartar from Horgen, horse radish and onion. 110,- (M)

Crispy waffle with cured duck, sour cream and juniper. 120,- (M,E,H)

Grilled cabbage, matured cheese and chickpeas. 95,- (M,F, E,SE,SU)

Deep fried shallots with parsley and green chili. 110,- (E, M, H,SE)

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

Cusk with bacon and horseradish. 155,- (F,E,M)

Pork ribs with lovage sour cream. 150,- (M,SE)

Norwegian cheese. 120,- (M)

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

Chocolate cookie, berries and spruce shoot ice cream. 105,- (M, H, E, HV)

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 - JANUARY 2018

#KHF