

DINNER MENU

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

Tartar from grass fed cows, horse radish and watercress. 120,- (M)

Potato waffle with mozzarella, dried tomatoes and ramsons. 125,- (M,H)

Deep fried green asparagus with smoked chili mayonnaise. 135,- (E,H,R)

Grilled fish packed in seaweed with butter sauce and roe. 155,- (F,SU,M)

Crispy sweetbread with ramsons and creamed jus. 160,- (M,H,R)

Norwegian cheese. 125,- (M)

Ice cream with rhubarb and blackcurrants. 95,- (E,M)

FULL MENU 795,-

+ wine menu 795,-

TODAY'S 4-COURSE 495,-

+ wine menu 495,-



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 - MAY 2018

#KHF