

# Meny

DAGENS 4/5-RETTERS MENY 695/795,-

Vinmeny 695/795,-

## SMÅRETTER

Brød fra Kolonihagen Bakeri (h,m).....	95,-
Burrata med tomat og <b>skvallerkål-salsa</b> (m).....	180,-
Rødbete, <b>meldestokk</b> og feta fra Rygge (m,e,s).....	180,-
Grilla kamskjell fra Helgeland med eple og saus (b,f,sk,m,se)	230,-
Cacio e cepe: Pasta med Sauda-ost, pepper og <b>sopp</b> (h,e,m)....	225,-
Kongekrabbedumplings, krabbemajo & <b>tang</b> -ssamjang (sk,h,so,e).	260,-
Dagens fisk med <b>vårprimører</b> og smørsaus (f,m,e,su).....	210,-
Kylling fra Hovelsrud, <b>morkel</b> og asparges (kj,m,su).....	210,-

Dagens oster med <b>honning</b> og brødchips (m,h,r).....	165,-
<b>Rabarbra</b> med tykkmelksiskrem (h,e,m).....	155,-

## DELERETTER FOR 2 PERS (kan forhåndsbestilles)

Gratinert sjøkreps (700g), <b>furunål</b> & <b>ramsløks-smør</b> (sk,m,h).	1295,-
Dagens prime cut (t-bone/côte de boeuf) med garnish (kj)....	1295,-

## BONUS

Sommertrøffel.....	110,-
Petrossian kaviar.....	150,-

# Menu

4/5-COURSE MENU OF THE DAY 695/795,-

Wine menu 695/795,-

## SMALL COURSES

Bread from Kolonihagen Bakeri (h,m).....	95,-
Burrata with tomato and <b>ground elder-salsa</b> (m).....	180,-
Beetroot with <b>goosefoot</b> & feta from Rygge (m,e,s).....	180,-
Grilled scallops from Helgeland with apples & sauce (f,b,m,se)	230,-
Cacio e cepe: Pasta with cheese, pepper and <b>mushrooms</b> (h,e,m)	225,-
King crab dumplings, crab mayo & <b>seaweed</b> -ssamjang (sk,h,so,e)	260,-
Fish of the day, <b>seasonal vegs</b> & butter sauce (f,m,e,su)....	210,-
Chicken fra Hovelsrud, <b>morrel</b> and aspargus (kj,m,su).....	210,-

Today's cheese with <b>honey</b> and bread chips (m,h,r).....	165,-
<b>Rhubarb</b> with thick milk ice cream (h,e,m).....	155,-

## SHARING DISHES FOR 2 (available for pre-order)

Langoustines (700g), <b>pine needles</b> & <b>ramson butter</b> (sk,m,h)..	1295,-
Today's Prime Cut (t-bone/côte de boeuf) +garnish (kj).....	1295,-

## BONUS

Summer truffle.....	110,-
Petrossian caviar.....	150,-

Vi benytter oss av **sankede**, kortreiste og **økologiske** råvarer.



Menyen kan tilpasses allergier og diettensyn.  
KJ-Kjøtt, F-Fisk, M-Melk, H-Hvete, S-Sennep,  
R-Rug, BY-Bygg, HA-Hasselnøtt, SES-Sesamfrø,  
E-Egg, SK-Skalldyr, B-Bløtdyr, SE-Selleri,  
P-Pistasj, SU-Sulfit, SO-Soya,  
EM-Emmer, SP-Spelt, MA-Mandel

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We use **foraged**, local and organic produce

We offer vegetarian/vegan options and dietary adjustments.  
KJ-Meat, F-Fish, M-Milk, H-Wheat, S-Mustard, E-Eggs,  
SES-Sesame seeds, BY-Barley, HA-Hazelnuts, SE-Celery,  
P-Pistachios, SK-Shellfish, B-Molluscs, R-Rye,  
SU-Sulfite, SO-Soy, EM-Emmer,  
MA-Almonds, SP-Spelt

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## VIN PÅ GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt..... 165/795,-  
Champagne Beurton Reserve 424 Nature, Beurton & Fils.... 205/1005,-

Husets hvitvin..... 165/795,-  
Null Ohm 2021, Moritz Kissinger..... 195/970,-  
Saumur Brézé Clos David 2020, Arnaud Lambert..... 215/1060,-  
Chardonnay Sonoma Coast 2021, Ernest Vineyards..... 225/1095,-

Husets rødvin..... 165/795,-  
Spätburgunder Oberrotweil 2019, Peter Wagner.....195/980,-  
Nebbiolo Valmaggiore 2020, Sandrone..... 230/1115,-  
Cuvee Romanissa 2021, Dom. Matassa..... 230/1130,-

## COCKTAIL PÅ TAPP

Berry Mojito, Taptails..... 145,-

## ØL & SIDER

Isbjørn fra tapp, Mack 0.4..... 100,-  
Vienna Lager Lite Glutenfri, Aass 0.33..... 100,-  
Kirin Ichiban 0.33..... 115,-  
Snublejuice Session IPA, To Ø1 0.33..... 120,-  
White Ale, Einstök 0.33..... 125,-  
Østkyst sider, Lovløs 0.33..... 125,-  
Oslove Passion Blonde, Oslo Brewing Co. 0.33..... 140,-  
Krypto Surøl, Eik & Tid 0.33..... 150,-

## ALKOHOLFRITT

Boblevann, Eira 0.7..... 85,-  
Ingefær/Rabarbra/Sitron/Appelsin, Kolonihagen 0.33..... 65,-  
Flyt botanisk tonic, Villbrygg 0.33..... 85,-  
Implosion alkoholfri øl, To Ø1 0.33..... 90,-  
Venus Rose, Empress 0.33..... 100,-  
Strawberry Kombucha, Empress 0.33..... 100,-  
Beetroot Kombucha, Empress 0.33..... 100,-  
Hagen 02, Villbrygg 0.33..... 125,-  
Verjus, Loimer 0.5..... 380,-  
Clearly Confused Spruce Needle, Ambijus 0.75..... 80/400,-  
Eng 01 perlende botanisk tonic, Villbrygg 0.75..... 425,-  
Sekt alkoholfrei, Strauch 0.75..... 810,-

## WINES BY THE GLASS

Cremant d'Alsace NV, Dom. Roland Schmitt..... 165/795,-  
Champagne Beurton Reserve 424 Nature, Beurton & Fils.... 205/1005,-

House white wine..... 165/795,-  
Null Ohm 2021, Moritz Kissinger..... 195/970,-  
Saumur Brézé Clos David 2020, Arnaud Lambert..... 215/1060,-  
Chardonnay Sonoma Coast 2021, Ernest Vineyards..... 225/1095,-

House red wine..... 165/795,-  
Spätburgunder Oberrotweil 2019, Peter Wagner.....195/980,-  
Nebbiolo Valmaggiore 2020, Sandrone..... 230/1115,-  
Cuvee Romanissa 2021, Dom. Matassa..... 230/1130,-

## COCKTAIL ON TAP

Berry Mojito, Taptails..... 145,-

## BEER+CIDER

Isbjørn on tap, Mack 0.4..... 100,-  
Vienna Lager Gluten Free Lite, Aass 0.33..... 100,-  
Kirin Ichiban 0.33..... 115,-  
Snublejuice Session IPA, To Ø1 0.33..... 120,-  
White Ale, Einstök 0.33..... 125,-  
Østkyst cider, Lovløs 0.33..... 125,-  
Oslove Passion Blonde, Oslo Brewing Co. 0.33..... 140,-  
Krypto sour beer, Eik & Tid 0.33..... 150,-

## NON-ALCOHOLICS

Sparkling water, Eira 0.7..... 85,-  
Sparkling Ginger/Rhubarb/Lemon/Orange, Kolonihagen 0.33..... 65,-  
Flyt (non-alcoholic tonic), Villbrygg 0.33..... 85,-  
Implosion (non-alcoholic beer), To Ø1 0.33..... 90,-  
Venus Rose, Empress 0.33..... 100,-  
Strawberry Kombucha, Empress 0.33..... 100,-  
Beetroot Kombucha, Empress 0.33..... 100,-  
Hagen 02, Villbrygg 0.33..... 125,-  
Verjus, Loimer 0.5..... 380,-  
Clearly Confused Spruce Needle, Ambijus 0.75..... 80/400,-  
Eng 01 sparkling botanical tonic, Villbrygg 0.75..... 425,-  
Sekt alkoholfrei, Strauch 0.75..... 810,-



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