

DINNER MENU

Sourdough bread with whipped butter. 25,- (M,H)

Beef tartar from Horgen with horse radish and cheese. 120,- (M,E,S)

Waffle with smoked mountain trout. 115,- (+ Kalix roe 75,-) (E,H,M,F)

Deep fried jerusalem artichokes with chili emulsion. 115,- (H,R,E)

Confit cod with celery root purée, capers and sea weed. 160,- (F,M,SE)

Meat of the day with mushrooms, savoy cabbage & butter sauce 170,- (M)

Norwegian cheese. 125,- (M)

Spiced ice cream with baked white chocolate and clementine 95,- (M)

Tart of the day. 100,- (M,H,E)

TODAY'S 4/7-COURSE 495/795,-

+wine menu 495/795,-

TODAY'S SHARING DISH 595,-

For two people, served with sides.

We use local and organic produce.

We offer vegetarian/vegan options and adjust the menu to any allergies.

ALLERGENES: 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, SO-Soy, EM-Emmer, SP-Spelt



DINNER - DECEMBER 2018

#KHF