

Starters

Asparagus

Asparagues with vinaigrette of shallots, eggs, parsley, capers and olive oil
115,-

Lumpsucker roe

Creme fraiche, egg yolk, onions and ryebread
120,-

Muskox

Carpaccio with cabbage and bacon
125,-

Main courses

Redfish

*Baked redfish, parsnip in almond crust,
jerusalem artichoke puré, potatoes and burre blanc*
185,-

Local Muskox

Sauteed vegetables, potatoes and muskox sauce
245,-

Steak

Beef sirloin with vegetables, baked tomatoe, pepper sauce and potato
300gram 265,-
400gram 305,-

Dessert:

Strawberry "Romanoff"

With vanilla icecream
105,-

Crème brulee

With sorbet
95,-