

03.01. - 10.02. 2025  
**SESONGENS MENY**

## FORRETTER

**Kalv roastbiff** 265,-

Servert med røkt gravet eggeplomme, trøffelmajones, syltet rødløk og sprøstekt potet

*Allergener: egg, sennep og sulfitt*

**Blåskjellsuppe** 265,-

Servert med håndpillede reker, ørretrogn, estragonolje og eple

*Allergener: bløtdyr, fisk, kumelk, selleri, skalldyr og sulfitt*

## HOVEDRETTER

**Dagens fangst** 445,-

med kaviarhvitvinssaus, potetmos tilsmakt ramsløk sanket av Eva Madsen og gulrot fra Fredskjær Gård

*Allergener: fisk, kumelk og sulfitt*

**Grillet storfe Teres Major** 445,-

Servert med løksaus tilsmakt gressløkolje, jordskock fra Fredskjær Gård: puré, bakt og chips

*Allergener: kumelk, selleri og sulfitt*

## DESSERTER

**Bjørsund brie med trøffel** 165,-

Brie fra Rygge meieri servert med aprikoskompott og hjemmelaget brioche

*Allergener: egg, hvete (gluten), kumelk, valnøtter og sulfitt*

**Hasselnøtt crèmeux** 165,-

Iskrem med jordskock fra Fredskjær Gård, kakaojord og bergamott

*Allergener: egg, kumelk og hasselnøtt*

**3 retters 765,- / 4 retters 865,- / 5 retters 965,- / 6 retters 1065,-**

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# SEASONAL MENU

## STARTERS

**Veal roastbeef** 265,-

Served with smoked and cured egg yolk, truffle mayonnaise, pickled red onions and crispy potatoes

*Allergen: egg, mustard and sulphites*

**Mussel soup** 265,-

Served with hand peeled shrimps, trout roe, tarragon oil and apple

*Allergen: cow milk, fish, celery, mollusc, shellfish and sulphites*

## MAIN DISHES

**Today's catch** 445,-

Served with caviars white wine sauce, mashed potatoes with ramson foraged by Eva Madsen and carrots from Fredskjær farm

*Allergen: cow milk, fish and sulphites*

**Grilled beef Teres Major steak** 445,-

Served with onion sauce and chive oil, Jerusalem artichoke from Fredskjær farm: purée, baked and chips

*Allergen: celery, cow milk and sulphites*

## DESSERTS

**Bjøsund brie with truffle** 165,-

Brie from Rygge dairy farm served with apricot compote and homemade brioche

*Allergen: egg, cow milk, walnut and wheat (gluten)*

**Hazelnut crèmeux** 165,-

Icecream with Jerusalem artichoke from Fredskjær farm, cacao soil and bergamot

*Allergen: cow milk, egg and hazelnut*

**3 courses 765,- / 4 courses 865,- / 5 courses 965,- / 6 courses 1065,-**