

01.07. - 11.08. 2025

SOMMERMENY

FORRETT

Tomater fra Hanasand Gård

265,-

Servert med fetaostis og crumble,
jordbærvinagrett og balsamicoeddik

Allergener: hvete (gluten), kumelk, geitemelk, sauemelk og sulfitt

HOVEDRETTER

Dagens fangst

445,-

Servert med chimichurrisaus, bakt blomkål,
puré og salat, grønnkål, ovnsbakte potet og urter

Allergener: fisk, kumelk og sulfitt

Oregano- og sitronmarinert svinenakke

445,-

Servert med konfitert hvitløksaus, grillet sommerkål,
tomater fra Hanasand Gård og straciatella

Allergener: kumelk og sulfitt

DESSERTER

Ost fra Rygge Meieri

195,-

Servert med daddelkompott, hjemmelaget knekkebrød
og ristede valnøtter

Allergener: kumelk, valnøtt og sesam

Jordbær fra Egeland Gård

175,-

Servert med karamellis, balsamicokaramell,
sitron og krokan

Allergener: egg, kumelk, mandel (nøtter) og sulfitt

3 retters 765,- / 4 retters 865,- / 5 retters 965,-

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SUMMER MENU

STARTER

Tomatoes from Hanasand Farm

265,-

Served with feta ice cream and crumble,
strawberry vinaigrette and balsamic vinegar

Allergen: cow milk, goat milk, sheep milk, sulfites and wheat (gluten)

MAIN DISHES

Today's catch

445,-

Served with chimichurri sauce, baked cauliflower,
purée and salad, kale, oven baked potatoes and herbs

Allergen: cow milk, fish and sulfites

Oregano and lemon marinated pork neck

445,-

Served with garlic confit sauce, grilled summer cabbage,
tomatoes from Hanasand Farm and straciatella

Allergen: cow milk and sulphites

DESSERTS

Cheese from Rygge dairy Farm

195,-

Served with date compote, homemade flatbread
and roasted walnuts

Allergen: cow milk, sesame and walnut

Strawberry from Egeland Farm

175,-

Served with caramel ice cream, balsamic vinegar caramel,
lemon and croquant

Allergen: almond (nuts), egg, cow milk and sulfites

3 courses 765,- / 4 courses 865,- / 5 courses 965,-