



Starters	
Beetroot soup with beef (m)	165,-
Tartar of smoked and pickled salmon, beetroot, celery and horseradish mayonnaise (fe)	185,-
Tartar of Beef with pickled mushroom, hazelnuts and mushroom Broken Gel (nøt)	195,-



Main courses		
Beef tenderloin celery root puré, pickled beetroots, parmigiano chip, sauce Démi glace (m)	565,-	
Pork knuckle mashed potato with truffle oil, semi dried smoked cherry tomato, sauce Démi glace (m) 425,-		
Duck with artichoke puré, fennel confit, Orange- Démi Glace (m)	425,-	
Beef cheeks puré of sweet potato and smoked bell pepper, carrot pickled chicory, fig reduction (m)	495,-	
Arctic Char mushroom infused potato puré, caramelized celery, pickled mushroom and herb reduction (m,f)	395,-	
Cod beetroot apple puré, roasted beetroot, lingonberry Broken Gel, beurre blanc with thyme (m,f)	465,-	
Crispy Eggplant Schnitzel (vegetarian) with tomato sauce (e,m)	295,-	



Burgers	
Beef Burger with cheddar bacon sauce, mustard beer dressing, onion rings, pickles,	
chipotle-mayonnaise, french fries (e,g,m)	325,-
Lamb burger with goat cheese, onion jam, arugula, jalapeño, mustard beer dressing,	
harissa mayonnaise, french fries (e,g,m)	295,-
Chicken burger with cheddar bacon sauce, carrot radish salad, pickled red onion,	
kimchi dressing, french fries (e,g,m,soy)	275,-
Vegetarian burger with halloumi, carrot radish salad, pickled red onion, pickles,	
mustard beer sauce, kimchi dressing, french fries (e,g,m,soy)	275,-
Sweet potatoe fries instead of regular french fries	40,-