

COCKTAILS

APERITIFF & PRE DINNER COCKTAILS

These are excellent pre meal and will help you awaken your taste buds

PORNSTAR MARTINI - eggs

vanilla vodka, passoa, lemon & passion fruit

Served with a shot of prosecco 192,-

GINGER X

xante, lemon, & fresh ginger 167,-

HENDRICKS SPECIAL - eggs

hendricks gin, cucumber, lemon and tonic 199,-

APEROL SPRITZ

aperol, Prosecco og orange 189,-

WHISKEY SOUR - eggs

bourbon, bitters & lemon 174,-

BARTENDER'S SPECIAL - may contain eggs

cocktail of the week, ask you waiter 189,-

AFTER DINNER COCKTAILS

After a better meal, you deserve a good ending, or a continuation!

ESPRESSO MARTINI

vodka, coffee liqueur & espresso 187,-

NEGRONI

gin, campari & Rubino Vermouth 170,-

FAZERINA

Cointreau, white coffee liqueur, caramel & grated chocolate 164,-

OLD FASHIONED

bourbon, sugar and bitters 189,-

-See a cocktail menu for a full selection-

Starters

SWEET POTATO SOUP

Sweetpotato chips, chicken stock, lime, spring onions and basil oil
contains: milk, wheat, rye, barley, sulfite
210,-

RØSTI POTATO

Sour cream, dill, roe and goat cheese from Sæterstad Gård
Can be made as a main course
contains: sulphite, milk, celery, egg
225,-

SCALLOPS

Scallops, apple and cellery purée, chorizo and buttersauce
contains: milk, sulphite, molluscs
240,-

TARTAR

Tartar of tenderloin, mushroom mayo, crispy hosreradish and pickled mushrooms
contains: sulphite, eggs, soy, mustard
225,-

LIGHTLY SMOKED DUCKBREAST

Cranberrychutney, rosemary mayo, Mizuna baby leaves salad and caramelized walnuts
contains: mustard, nuts, sulfite, eggs
220,-

MOULES-FRITES

250g white wine steamed and creamed mussels, chili, ginger, fries and aioli
contains: milk, sulfite, eggs, mussels
225,-

3- COURSE FOR 495,- BETWEEN 16-18

Sweet potato Soup
Pigwings
Dessert of the day

Mains

FRENCHED RACK OF LAMB

Frenched rack of lamb with an herbcrust, cauliflower purée cauliflower, grilled squash og lamb sauce
Inneholder: milk, wheat, mustard, sulfite
440,-

RIB-EYE

300 gr. of grilled rib-eye of Black Angus asparagus, garlic purée, confeed cherrytomatoes, potat purée, bernaise and red wine sauce
We recommend our steaks medium done
contains: sulphite, milk
475,-

TENDERLOIN

180gr. grilled tenderloin, asparagus, garlic purée, confeed cherrytomatoes, potat purée, bernaise and red wine sauce
contains: sulphite, milk
454,-

WHITE FISH

Beurre blanc, vegetables of the day, pea purée and saltbaked potatoes
contains: fish, sulphite, milk
430,-

HALIBUT

Carrot purée, romanesco, cauliflower and sauce made on saffron and mussels
contains: fish, sulphite, molluscs, milk
445,-

OCEAN SHARING

Grilled langoustine, 500gr mussels, browncrab, scallops, bread, aioli, fries and grillet heart salad
contains: sulphite, milk, eggs, wheat, rye, barley, mustard, shellfish, mussels
480,- pr. pers. (min 2. persons)

Dessert

"GÂTEAU MARCEL"

Two layered chocolate cake, strawberries in variation, vanilla ice cream and chocolate crumble
Contains: milk, eggs, sulfite
215,-

PANNA COTTA

Vanilla, raspberrycoulis and chocolate bisquit
contains: milk, wheat, eggs
210,-

VANILLA ICE CREAM

Two scoops of our vanilla ice cream with berries and chocolate
contains: milk, eggs
199,-

SOFTENED GOATCHEESE FROM SÆTERSTAD GÅRD

Glazed redbeets and roasted pumpkinseeds
contains: milk, wheat
210,-

CHEESES

An assortment of three cheeses with pear purée and yogurt bread
contains: milk, wheat
240,-



We note the following allergens: milk, celeriac, wheat, mustard, fish, sesame, shellfish, soy, nuts, sulfite, eggs, molluscs, peanuts, lupins, rye, barley and oats
Bread and butter is served to all our guests (milk, wheat, rye og barley) with the exception of buffet guests.

- This is only a small selection of what we have to offer. Feel free to ask for recommendations!

Sparkling

Biscardo Prosecco «White Label» Extra Dry, Italy	177,-	854,-
Henri Champliau, Authentique Cremant de Bourgogne Brut, Burgundy, France	196,-	961,-
Ayala Brut Majeur, Champagne, France	250,-	1245,-

White Wine

Anselmann Riesling Trocken 2020, Pfalz, Germany	170,-	799,-
Kara-Tara Chardonnay, 2021, Western Cape, South Africa	176,-	830,-
Bodegas Garzon Albarino, 2021 Maldonado, Uruguay	178,-	835,-
Louis Moreau, Chablis 2020, Burgundy, France	190,-	941,-
Baron de Ley, Tres Viñas Reserva Blanco 2017, Rioja, Spain	204,-	1009,-
Louis Moreau, Chablis 1er Cru "Vaillons" 2021, Burgundy, France		1368,-

Red Wine

Santi, Valpolicella Classico "Le Caselle" 2020, Veneto, Italy	179,-	865,-
J. Vidal-Fleury, Côtes du Rhône 2018, Rhône, France	184,-	904,-
Borgogno, Barbera d'Alba 2020, Piemonte, Italy	191,-	954,-
Cune Reserva 2017, Rioja, Spain	193,-	959,-
Château Moulin Bel-Air 2018, Bordeaux, France	202,-	997,-
Regnard, Bourgogne Pinot Noir 2021, France	210,-	1038,-
Travaglini Gattinara 2019, Piemonte, Italy		1125,-
Château Frank Patarabet Saint-Emilion Grand Cru 2018, Bordeaux, France		1178,-
Rivetto Barolo Serralunga d'Alba 2017, Piemonte, Italy		1450,-

- for a wider selection, ask for our extensive wine list and choose from over 300 wines -

Draft Beer

Dahls Pils	0,25	82,-	Kronenbourg 1664 Blanc	0,25	99,-
	0,4	120,-		0,4	156,-
Dahls Bolt IPA	0,25	112,-	Frydenlund Juicy Ipa	0,25	101,-
	0,4	180,-		0,4	163,-
Brooklyn Lager	0,25	98,-	Ringnes Pils	0,25	89,-
	0,4	156,-		0,4	131,-
Frydenlund Bayer	0,25	108,-	Crowmoor Dry Apple Cider	0,25	92,-
	0,4	145,-		0,4	177,-
Ramp Pale Ale	0,25	105,-			
	0,4	170,-			

- See our beer menu for all our beers on offer -

Non-Alcoholic

Soft drinks	75,-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Farris, Ginger beer</i>	
Juicer fra Safteriet	92,-
Carlsberg Non-Alcoholic 0,33l	95,-
Munkholm Bayer 0,33l	82,-
Erdinger, hveteøl 0,5l	98,-
Brooklyn Hoppy Lager 0,335l	98,-



We have several separate rooms suitable for all occasions
Contact us for info and a small tour
Suitable for 8-36 people

We have our own menu for children under 12 years old

Share the experience with your friends!



MENU RECOMMENDATION

SWEET POTATO SOUP

Sweetpotato chips, chicken stock, lime, spring onions and basil oil
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SOFTENED GOATCHEESE FROM SÆTERSTAD GÅRD

Glazed redbeets and roasted pumpkinseeds
contains: milk, wheat

PANNA COTTA

Vanilla, raspberrycoulis and chocolate bisquit
contains: milk, wheat, eggs

3-course 670,- Drink pairing 550,- / 770,-
4-course 790,- Drink pairing 660,- / 880,-
5-course 910,- Drink pairing 770,- / 990,-

DINNER TABLE BUFFET

Served from 16:00 til 18:00 Monday to Friday
365,-