

MENU

Appetizers:

Chicharron, anchovies and Thai basil.

Svele, nduja, tuna and aioli.

Tacos, smoked eel and pimiento de la vera.

Marinated Norwegian Halibut with cucumber and habanero gel,
plums compote, avruga caviar and lemon verbena.

Norwegian scallop, iberico ham, fresh peas and elderflower.

Cabbage, ajo blanco and garum.

Panfried Norwegian Turbot, carrots and coffee puree,
soya cashnuts and brown butter.

Baby pork terrina, blackberry pesto, mushroom ragu,
corn pure and salted mushroom.

Beetroot with chocolate crumble and dill ice cream.

Price: 1495,-