

KVELDSMENY

FORRETTER

PASTARULL, 165,-

Med skogsopp, karamellisert løksaus, gresskarkjerner, tyttebær og lagret Høvding Sverre
Inneholder: Hvete, egg, melk, sulfitt

SMØRSTEKTE KAMSKJELL, 180,-

Ananaskompott, aspargesbønner, brent sitron emulsjon
Inneholder: bløtdyr, selleri, egg, soya, melk

HOVEDRETTER

DAGENS FANGST, 375,-

Blomkålpuré, grønnsaker i sesong, smørsaus med grillet tomat
Inneholder: fisk, melk, selleri, sulfitt

DAGENS KJØTT, 385,-

Søtpotetpuré, grønnsaker i sesong, solbærsaus
Inneholder: melk, selleri, sulfitt

RISOTTO, 295,-

Kremet urtesaus, syltet rødløk, ert og revet Jærost
Inneholder: sulfitt, melk, selleri

TARTAR, 230,-

Ytrefilet av okse, Fetaost-vaffel, pepperotmajones, tyttebær og reddik
Inneholder: hvete, egg, melk

KREMET FISKESUPPE, 165/235,-

Hvit fisk, reker, blåskjellkraft, fennikel, hjemmelaget brød
Inneholder: Melk, fisk, bløtdyr, skalldyr, hvete

DAGENS PASTA, 255,-

Serveres til kl. 18.00 eller til det er tomt
Inneholder: Gluten og varierer

DESSERT

SESONGENS DESSERT, 160,-

Plomme marinert i hylleblomstsirup, røkt crumble, sesam og honningiskrem
Inneholder: Melk, hvete, egg, sesam

VALRHONA SJOKOLADE, 175,-

Valrhona sjokoladekrem, mandelcrumble, kirsebærsorbet
Inneholder: melk, nøtter, hvete

DADDELKAKE, 120,-

Vaniljekrem og whiskeykaramellsaus
Inneholder: gluten, melk, egg

KOKKENS AMUSE BOUCHE, KR 195,-

En liten overraskende munnfull før måltidet.

Serveres med et glass fra baren



SESONGENS 3 - 5 RETTER

PASTARULL

DAGENS FANGST

DAGENS KJØTT

OST

PLOMMEDESSERT

3- retter: 625,-

4 - retter: 695,-

5 - retter: 720,-

SNACKS

SPEKEFAT, 169,-

Aioli, hjemmelaget brød
Inneholder: Hvete, spelt, egg, sennep, sulfitt

OSTEFAT, 179,-

Søt kompott, noe sprøtt
Inneholder: Hvete, spelt, melk

JA TAKK, BEGGE DELER! 355,-

Ost og spekemat med flatbrød, aioli, oliven
Inneholder: Hvete, spelt, melk, egg, sennep, sulfitt

HUMMUS, 85,-

Hjemmelaget brød
Inneholder: Hvete, sulfitt, nøtter, sesam

FROSTA CHIPS, 45,-

EVENING MENU

STARTERS

PASTA ROLL, 165,-

With wild mushrooms, caramelized onion sauce, pumpkin seeds, and aged Høvding Sverre cheese lingonberries

Contains: wheat, Egg, Milk

BUTTER-FRIED SCALLOPS, 180,-

asparagus beans, pineapple compote, burnt lemon mayo

Contains: Milk, egg, soy, molluscs, celeriac

MAINS

CATCH OF THE DAY, 375,-

Cauliflower purée, seasonal vegetables, butter sauce with grilled tomato

Contains: Milk, celery, fish

MEAT OF THE DAY, 385,-

Sweet potato purée, seasonal vegetables, black currant sauce

Contains: Milk, celery

RISOTTO, 295,-

Creamy with herb sauce, pickled red onion, peas, and grated cheese.

Contains: Milk, celery

BEEF TARTARE, 230,-

Tenderloin of beef, feta cheese waffle, horseradish mayonnaise, lingonberries and radish

Contains: Milk, egg, wheat

CREAMY FISH SOUP, 165/235,-

White fish, shrimp, mussel stock, fennel, homemade bread

Contains: Milk, fish, molluscs, shellfish, gluten

CHEF'S PASTA, 255,-

Served until 18.00 or until it's empty

Contains: Gluten and varies

DESSERT

SEASONAL DESSERT, 160,-

Plum marinated in elderflower syrup, smoked crumble, sesame and honey ice cream

Contains: Milk, sesame, egg, wheat

VALRHONA CHOCOLATE, 175,-

Valrhona chocolate cream, almond crumble, cherry sorbet

Contains: Milk, eggs, nuts, wheat

DATE CAKE, 120,-

Vanilla cream and whiskey caramel sauce

Contains: Wheat, egg, Milk

AMUSE BOUCHE, 195,-

Something special from the kitchen, and from the bar



SEASONAL 3 - 5 COURSES

PASTA ROLL

CATCH OF THE DAY

MEAT OF THE DAY

CHEESE

SEASONAL DESSERT

3 - course: 625,-

4 - course: 695,-

5 - course: 720,-

SNACKS

CURED MEATS, 169,-

Norwegian cured meats, aioli, bread

Contains: Wheat, spelt, egg, mustard, sulphites

CHEESE PLATTER, 179,-

Norwegian cheese with flatbread, homemade compote

Contains: Milk, wheat, spelt

YES, PLEASE BOTH! 355,-

Norwegian cheese and cured meats, flatbread, aioli, olives

Contains: Wheat, spelt, egg, milk, mustard, sulphites

HUMMUS, 85,-

Homemade bread

Contains: Wheat, sulphites, nuts, sesame

POTATO CHIPS, 45,-

From Frosta in Trøndelag