



### Four-course tasting menu

10.900 kr.

### Add wine pairing

9.900 kr.

## STARTERS

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### BEEF TATAKI

Chili, spring onion, cashew,  
yuzu dressing

2.900 kr.

### LANGOUSTINE SOUP

Langoustine, white chocolate cream

2.900 kr.

### ARCTIC CHAR

Icelandic wasabi, apple, kohlrabi, dill

2.900 kr.

### TOMATO TARTARE 🇻

Semi-dried tomatoes, tapenade, avocado,  
tomato consommé

2.900 kr.

## MAIN COURSES

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### BEEF

Mushroom fricassée, potatoes, broccolini,  
chimichurri

6.900 kr.

### REINDEER

Beetroot, mushrooms, onion, Tindur  
cheese, potatoes, bilberries

9.500 kr.

### LING

Spring onion, cauliflower, lime, vadouvan,  
coconut velouté

5.400 kr.

### COD

Potatoes, lemon, grapes, broccolini,  
smoked beurre blanc

5.400 kr.

### ZUCCHINI 🇻

Grapes, apple, romesco, fava beans, chimichurri

4.900 kr.

## DESSERTS

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### SKYR & STRAWBERRIES

Skyr pannacotta, oats, strawberries,  
basil sorbet

2.500 kr.

### CRÉME BRÛLÉE

Coffee, cocoa, salted caramel  
ice cream

2.500 kr.

### CHOCOLATE & COCONUT 🇻

Chocolate mousse, mango coulis, coconut sorbet

2.500 kr.