

TO ROM OG KJØKKEN

vin brasseri bar

Kyoto beer from E.C.Dahls NOK 105 (pr gl)

The Kyoto protocol inspired Roar Hildonen to create his internationally acclaimed cocktail Kyoto. Using pure, natural ingredients he was able to bring forth clean, fresh flavors. In turn, this drink inspired E.C.Dahls brewery to craft a beer with similar properties. It is an excellent aperitif, although we are happy to serve it throughout your meal.

CHEF'S MENU

Trøndelag is blessed with a variety of exciting producers that makes up the basis for our daily specials. Using locally sourced ingredients our daily specials change with the course of the seasons, guaranteeing fresh produce served at its best. As our specials vary between fish and meat, your waiter will be able to assist with special needs or wishes. Our 4 and 5 course menus can only be served to the entire table.

3 course menu NOK 565
Wine pairing NOK 455

4 course menu NOK 650
Wine pairing NOK 555

5 course menu NOK 735
Wine pairing NOK 605

STARTERS

Starter of the Day NOK 165

Marinated halibut and herring roe **NOK 175**

onion cream, mussel- and apple sauce,
buckwheat, pickled onions
fish, milk, molluscs, sulfites

Green asparagus NOK 175

green chili mayonnaise, pickled green chili,
puffed barley, crispy chicken skin,
Høvding Sverre cheese
egg, gluten (barley), milk, fish, mustard

Cauliflower variations NOK 165

baked cauliflower, cauliflower purée,
cauliflower crudité, tapioca chips,
buttermilk- and lovage sauce
milk

Scallops from Frøya NOK 195

fennel compote, sourdough crumbs,
browned butter with fermented lime
molluscs, gluten (wheat), milk (butter)

VEGETARIAN/VEGAN

**(other dishes can be adapted -
please ask your waiter)**

Starter (vegetarian):

Cauliflower variations NOK 165

baked cauliflower, cauliflower purée,
cauliflower crudité, tapioca chips,
buttermilk- and lovage sauce
milk, molluscs

Main course (vegetarian):

Asparagus risotto NOK 255

ramson, asparagus, buckwheat
milk

Dessert (vegan):

Nut cake with chocolate mousse NOK 155

crystallized almonds, orange sorbet,
raspberry jelly
nuts (almond, cashew)

MAIN COURSE FISH

Fish of the Day – Price set daily

Baked pollock NOK 355

nettles, ramson, salsify,
turbot- and avruga sauce
fish, milk, molluscs, sulfites
(chicken stock in the sauce)

Monkfish NOK 365

asparagus, crispy kale, pickled turnip,
barley, celeriac purée,
chicken- and celeriac sauce
milk, celery, gluten (barley)

Panfried turbot NOK 375

grilled and smoked cabbage, pickled onion,
crispy rye and butter sauce
fish, milk, gluten (rye), sulfites

MAIN COURSE MEAT

Meat of the Day NOK 355

Dry aged pork sirloin and braised pork neck NOK 365

pickled mustard seeds,
polenta with browned butter, asparagus,
honey- and mustard glaze
egg, mustard, milk (butter), sulfites

Beef sirloin and veal sweetbread NOK 395

carrot in variations, beet root, kale,
black kale oil, oxtail sauce
milk, mustard, sulfites

Spring chicken NOK 375

panfried breast and thigh au confit with
spring onions, spinach, gnocchi, pickled
cabbage and morel sauce with chive oil
milk, egg, gluten (wheat), sulfites

DESSERTS

Dessert of the Day NOK 155

Raspberry and Nyr NOK 155

raspberry sorbet, raspberry granite,
Nyr, crispy honey
milk

Cheese NOK 155

Selection of local cheeses from Trøndelag
served with appropriate garnish
egg, milk (cheese), sesame

Crème Brûlée NOK 155,-

egg, milk

Rhubarb tart NOK 155

vanilla cream, vanilla ice cream,
rhubarb compote
milk, egg, gluten (wheat)

Lemon sorbet NOK 155

fudge, caramelized white chocolate,
laurel oil, toffee sauce
milk (cream and butter)

Something sweet? NOK 79

we have delicious confectionaries from "Jentene på Tunet" in Selbu
in 3 different flavors
check with your waiter about allergens in the pieces we have today

ALLERGIES?

If you have any food allergies it is important that you inform us of this. There may be ingredients in the courses that are not described in the menu.