

TO ROM OG KJØKKEN

vin brasseri bar

Set menu Spring

Everyone in your party must choose the same menu, except special needs.
Because we work with fresh produce,
we must make reservations for changes in the menu due to the produces availability.

Put together your own 3 course menu based on the following dishes.
Choose one of the starters, one of the main courses and one of the desserts.

STARTERS	MAIN COURSES	DESSERTS
Scallop from Frøya NOK 195 fennel compote, sourdough crumbs, browned butter with fermented lime <i>molluscs, gluten (wheat), milk (butter)</i>	Veal sirloin NOK 375 carrot in variations, beet root, kale, black kale oil, veal sauce <i>milk (butter), sulfites</i>	Crème Brûlée NOK 145 <i>egg, milk</i>
Green asparagus NOK 175 green chili mayonnaise, pickled green chili, deep fried barley, crispy chicken skin, Høvding Sverre cheese <i>egg, gluten (barley), milk, fish, mustard</i>	Baked pollock NOK 355 nettles, ramson, salsify, turbot- and avruga sauce <i>fish, milk, molluscs, sulfites (chicken stock in the sauce)</i>	Rhubarb tart NOK 155 vanilla cream, vanilla ice cream, rhubarb compote <i>milk, egg, gluten (wheat)</i>
Cauliflower variations NOK 165 baked cauliflower, cauliflower purée, cauliflower crudité, tapioca chips, buttermilk- and lovage sauce <i>milk,</i>	Dry aged pork sirloin and braised pork neck NOK 365 asparagus, turnip, pickled mustard seeds, polenta with browned butter, honey- mustard glaze <i>egg, mustard, milk (butter), sulfites</i>	Raspberry and Nyr NOK 155 raspberry sorbet, raspberry granité, Nyr, crispy honey <i>milk</i>
Local cheese before dessert NOK 85 extra <i>egg, milk (cheese), sesame</i>		

You may also choose one of our daily menus - from today's fresh produce.
The price for our daily menus are:

3 course meal NOK 565 4 course meal NOK 650 5 course meal NOK 735

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.

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TO DRINK

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.

WINE OR BEER SELECTIONS FOR THE MEALS

Wine menu for a 3 course meal NOK 455

1 glass for the starter, 2 for the main course, 1 for the dessert

Wine menu for a 4 course meal NOK 555

1 glass for the starter, 1 for the second course, 2 for the main course, 1 for the dessert

Wine menu for a 5 course meal NOK 605

1 glass for the starter, 1 for the 2nd course, 1 for the main course, 1 for the 4th course, 1 for the dessert

Beer menu for the meals

We have a great selection of different beers, and can help you to find beer that compliments the different meals or courses. Just talk with one of our beer sommeliers.

NON ALCOHOLIC

Fruit juice from Mikkeltaug Gård in Levanger is an excellent alternative if you prefer a non alcoholic beverage with your meal. Available in a variety of flavors that compliment your food.

Bottle 0,33 l NOK 79

Glass with our own juice NOK 49

EXTRAS

Glass of champagne from NOK 135

Glass of sparkling wine from NOK 105

Cocktails from NOK 115

Cognac from NOK 115 / liqueur from NOK 65

Coffee / tea from NOK 44

All prices include MVA / taxes.