

A TASTE OF TRØNDELAG

NOK 595 per person

Citrus baked halibut from Dolmøy
fish

Soy marinated and grilled Salmon from Frøya
sesame seeds, soy and sesame mayonnaise, raw marinated fennel, seaweed caviar, cress
fish, soy, egg, sesame

Mussels from Fosen
steamed in white wine, cream, onion, chili and herbs
molluscs, celery, lactose

Chicken breast from Ytterøy
mushrooms, romanesco, parsley, chicken and estragon gravy
lactose

Slow-brased beef cheeks
root vegetables from Frosta, pickled onion, birch smoked bacon, red wine sauce
sulfite, celery

Local sausage from Trøndelag
potato purée with grain mustard
lactose, mustard

Local cured ham and cured sausage

Local cheese with fruit compote
lactose, egg

Baby romaine from Frosta
snow peas, radish, shallots, sunflower seeds, apple cider dressing
sulfite

Glazed beets, chèvre, walnuts
lactose, walnuts

Oven-baked potatoes with onions and herbs
lactose

Ramps mayonnaise
egg, mustard

Herb pesto

Bread
wheat gluten

Milk chocolate cream NOK 85
marinated berries from Levanger
lactose, egg

TO ROM OG KJØKKEN
vin brasseri bar