

FEASTING MENUS ARE AVAILABLE FOR GROUPS OF 8 OR MORE



FREYA

\$95 PER PERSON

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh
Cauliflower tartare, wild garlic dressing, watermelon radish, taro chips
Raspeballer, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, turnip puree, grilled zucchini, jus gras, mizuna
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

Surkål, braised cabbage, green apple, caraway seeds
Creamed Polenta, red wine jus, chives

Deer milk ice cream sandwich, honeycomb, hazelnut



THOR

\$115 PER PERSON

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh
Wild venison salami, spiced figs, whipped danish blue, roast walnuts, bronze fennel fronds
Raspeballer, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, turnip puree, grilled zucchini, jus gras, mizuna
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Lamb pinnekjøtt, whisky glaze, pickled fennel, wild celery leaves
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

Surkål, braised cabbage, green apple, caraway seeds
Creamed Polenta, red wine jus, chives

Deer milk ice cream sandwich, honeycomb, hazelnut



ODIN

\$145 PER PERSON

Beetroot Cured Salmon Gravlax, whipped cashew cream, blackberry curd, radish, dill, lavosh
Wild venison salami, spiced figs, whipped danish blue, roast walnuts, bronze fennel fronds
Raspeballer, sweet corn puree, pickled leeks, pinenuts, sorrel
Roast bone marrow, plum glaze, charcoal dust, seeded rye bread, mizuna

Braised short rib, pickled golden beets, oxtail and beetroot sauce, nasturtium
Rotisserie chicken, turnip puree, grilled zucchini, jus gras, mizuna
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Lamb pinnekjøtt, whisky glaze, pickled fennel, wild celery leaves
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

Surkål, braised cabbage, green apple, caraway seeds
Creamed Polenta, red wine jus, chives

Deer milk ice cream sandwich, honeycomb, hazelnut

Ask our talented team about drink pairings for each menu.
Please note a discretionary service charge of 10% will be added to the bill.