



Thor's Yuletide Feast

\$115 per person

Roasted Bone Marrow

plum glaze, charcoal, watercress, house-baked rye bread \$32

Salt Baked Oysters

balsamic caviar, Mornay sauce
\$8 each, \$42 1/2 doz, \$78 doz

Beef Shin Croquette

pumpkin jam, pickled mustard seed, bochet mead reduction

Lightly Smoked Salmon Gravlax

whipped cod roe, finger lime, chive oil, charcoal crisp

Mushroom Pate

cassava crisp, smoked hay, pickled shallot,
fermented chiodini mushroom

Pinnekjøtt

swede mash, crispy kale, spiced honey jus

Rotisserie Chicken

charred broccolini, black garlic sauce, blue cheese foam

Ash Seared Tuna

lardo, spring peas, asparagus, tomberries,
black olive crumb



Confit Potatoes

onion jam, smoked duck fat, herb crumb

Charred Witlof

ginger tahini, macerated barberries, kale chips

Riskrem

Risalamande, fermented berries, meringue,
whipped mascarpone

Chocolate Sorbet

cherry, chocolate soil, raspberry gel



Odin's Yuletide Feast

\$145 per person

Roasted Bone Marrow

plum glaze, charcoal dust, watercress, house baked rye bread

Beef Shin Croquette

pumpkin jam, pickled mustard seed, bochet mead reduction

Lightly Smoked Salmon Gravlax

whipped cod roe, finger lime, chive oil, charcoal crisp

Mushroom Pate

cassava crisp, smoked hay pickled shallot, fermented
chiodini mushroom

Short Rib

apricot whiskey glaze, pickled peppercorn sauce,
fried shallot

Pinnejkote

swede mash, crispy kale, siced honey jus

Rotisserie Chicken

charred broccolini, black garlic sauce, blue cheese foam

Ash Seared Tuna

lardo, spring peas, asparagus, tomberries,
black olive crumb



Confit Potatoes

onion jam, smoked duck fat, herb crumb

Charred Witlof

ginger tahini, macerated barberries, crispy kale

Riskrem

Risalamande, fermented berries, meringue,
whipped mascarpone

Chocolate Sorbet

cherry, chocolate soil, raspberry gel

