

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
Raspeballe, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, fennel puree, king brown mushrooms, thyme jus, fennel marmalade
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



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
Raspeballe, sweet corn puree, pickled leeks, pinenuts, sorrel

Rotisserie chicken, fennel puree, king brown mushrooms, thyme jus, fennel marmalade
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Pork loin, pear, cauliflower puree, speck and cider sauce, pickled hazelnuts
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

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



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
Raspeballe, 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, fennel puree, king brown mushrooms, thyme jus, fennel marmalade
Whole grilled market fish, sandefjordsmor, parsnip crisps, red garnet
Pork loin, pear, cauliflower puree, speck and cider sauce, pickled hazelnuts
Grilled cabbage steak, miso butter, pickled kohlrabi, shallots, herb salad

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

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