



MJØLNER

VALENTINE'S DAY 2025

1/2 DOZEN OYSTERS + \$40

Whisky vinaigrette, native smoke bush

CHICKEN LIVER PATE

Leek hay, olive flakes, black lavosh

WHOLE GRILLED FISH

Sandefjordsmor, parsnip crisps, red garnet

BRAISED LAMB SHANK

Pistachio cream, fennel lamelles, mint oil, pickled fennel stems

AGURKSALAT

Brined cucumber, parsley, dill

SPARKLING GRAPES

Watermelon and camembert espuma, dehydrated raspberry dust

SØTE TIDER - \$75 PER PERSON

On Arrival – Glass of Three Horns Vikings Blood Mead

Course 1 – Glass of Three Horns Barrel Aged Semi-Sweet Mead

Course 2 - Horn of Mjølnér/Tallboy & Moose Bloodmead

Course 3 – Midnattssolen Cocktail: *Three Horns Australian*

Midnight Mead, G.E Massanez Creme de Violet, Chandon Brut NV,

topped with soda



