



Yuletide Set Menu

\$110 per person

Local Rock Oyster

Lingonberry and Aquavit Dressing - \$7 per oyster

Salmon Gravlax

Mustard, horseradish, dill oil, pickled radish, linseed cracker

Christmas Pork Terrine

Salted blackberry, aspic, frisée salad

Whipped Danish Blue

Skyr, smoked pine needle oil, pickled market vegetable, spelt cracker

Salt and Milk Cured Cod

Parsnip puree, peas, dried apricot steeped in mead

Wild Caraway and Spruce Confit Duck Leg

Buttered beans, endives braised in mulled wine

Pinnekjøtt

Swiss chard, rotmos, lamb jus

New Potato

Dill sour cream, speck crumble

Surkål

Wild garlic, fresh herbs

Riskrem

Fermented cherry compote, cinnamon almond crumble

Gingerbread Ice Cream Sandwich

Vanilla plum, deer's milk



Yuletide Set Menu

\$140 per person

Local Rock Oyster

Lingonberry and Aquavit Dressing - \$7 per oyster

Salmon Gravlax

Mustard, horseradish, dill oil, pickled radish, linseed cracker

Christmas Pork Terrine

Salted blackberry, aspic, frisée salad

Whipped Danish Blue

Skyr, smoked pine needle oil, pickled market vegetable, spelt cracker

Bone Marrow

Meat powder & mustard leaf

Salt and Milk Cured Cod

Parsnip puree, peas, dried apricot steeped in mead

Wild Caraway and Spruce Confit Duck Leg

Buttered beans, endives braised in mulled wine

Pinnekjøtt

Swiss chard, rotmos, lamb jus

Braised Short Ribs

Juniper and bay leaf glaze, whisky brown butter roasted dutch carrots, pickled carrots, crispy shallots

New Potato

Dill sour cream, speck crumble

Surkål

Wild garlic, fresh herbs

Riskrem

Fermented cherry compote, cinnamon almond crumble

Gingerbread Ice Cream Sandwich

Vanilla plum, deer's milk