



Yuletide Set Menu

\$110 per person

Freshly Shucked Oysters
Sunrise lime vinaigrette - \$40 / \$75

Gravlax

Roasted fennel cream, dill, aquavit, preserved lemon, beetroot

Seared Wild Boar

Parsnip, duck egg, trout roe, brown butter powder, black garlic

Roasted Celeriac

Farro, cottage cheese, thyme

Rainbow Trout

Sandefjord sauce, parsley, capers

Flæskesteg

Leek & smoked speck, snow pea sprouts, sauerkraut,
shallot, cherry jus

Pinnekjøtt

Swede mash, crispy kale, spiced honey jus

Roast Cauliflower

Cream, mead-infused sultana, mint

Jansson's Temptation

Potato bake, confit onions, pickled kohlrabi, raclette

Riskrem

Rice pudding, cinnamon meringue, almond, red currant,
vanilla

Date Gingerbread

Apple cognac parfait, hazelnut caramel



Yuletide Set Menu

\$140 per person

Freshly Shucked Oysters
Sunrise lime vinaigrette - \$40 / \$75

Gravlax
Roasted fennel cream, dill, aquavit, preserved lemon, beetroot

Seared Wild Boar
Parsnip, duck egg, trout roe, brown butter powder, black garlic

Roasted Celeriac
Farro, cottage cheese, thyme

Roasted Bone Marrow
Meat powder, morcilla

Rainbow Trout
Sandefjord sauce, parsley, capers

Flæskesteg
Leek & smoked speck, snow pea sprouts, sauerkraut,
shallot, cherry jus

Pinnekjøtt
Swede mash, crispy kale, spiced honey jus

Whisky Glazed Short Rib
Achara, burnt garlic chive, parsnip, whisky jus

Roast Cauliflower
Cream, mead-infused sultana, mint

Jansson's Temptation
Potato bake, confit onions, pickled kohlrabi, raclette

Riskrem
Rice pudding, cinnamon meringue, almond, red currant,
vanilla

Date Gingerbread
Apple cognac parfait, hazelnut caramel