

**// tasting menu //**

(starts with oysters or snacks)

**arctic char**

beets, bluemussel cream, tapioka

allergen: fish, mollusc, milk

**bartolin – prosecco 2018**

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**crabsoup**kingcrab, cruton
allergener: skalldyr, gluten, melk

**clos de l’elu – maupiti 2018**- - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - -

**tartar of beef**

lingonberry, mushroom
allergen: egg, mushroom

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habanero, pumpkinseeds
allerger: milk, egg
**schätzel – naturweiss 2019**- - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - **duck**

apple, chanterelle
allergen: milk

**priore – montepulciano 2018**

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**seabuckthorn**

cloudberry, orange

allergen:

**pelassa - moscato d’asti 2018**

**// food 650,- / winemenu 550,- //**



**// á la carte //**

**arctic char**

beets, bluemussel cream, tapioka

allergen: fish, mollusc

**150,-**

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**tartar of beef**

lingonberry, mushroom
allergen: egg

**175,-**- - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - -

**crabsoup // blue mussels**garnish of the day
allergen: ask your waiter

**160,-**

(stor 220,-)- - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - - **turbot**
habanero, pumpkinseeds, parsnip
allergen: milk, egg
**325,-**

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green kale, chickenglaze, parsnip
allergen: lactose

**325,-**

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**cheese**

3 different, nutbread, marmelade

allergen: gluten

**195,-**

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**seabuckthorn**

cloudberry, liqourice

allergener:

**155,-**