



## MENU MARCH/APRIL

### Starters

#### **Wasabi Tuna**

in soy with rucola and vanilla wasabi  
poppy seeds & tempura couliflower

**Kr. 119:-**

#### **Ocean Trio**

3 kinds of fish with pepper mousse sauce  
and parmeggiano basket

**Kr. 109:-**

#### **White Truffle Veal Carpaccio**

With variation of apple, blue cheese, golden truffle oil & Honey

**Kr. 125:-**



### Main Courses

#### **Beef tenderloin**

Surf 'n Turf Style, potato fondant, baby spinach & red wine sauce

**Kr. 189:-**

#### **Roasted Lamb Racks**

with potato fondant, maderia –red wine sauce, glazed pearl onions  
& beet root puree

**Kr. 175:-**

#### **Pan Fried Salmon file**

Filled with king prawn mousse, red pepper sauce, herbs ,white spring asparagus  
& Pomme anna

**Kr. 165:-**



### Desserts

#### **Chocolate fondant**

Ecologic homemade sorbet & berry coulis

**Kr. 105:-**

#### **Dessert Tapas**

Selected desserts

**Kr. 149:-**

#### **Nougat Cake**

Chef choice garnish

**Kr. 98:-**