

# Chef's recommendations

## 3 retters meny – 3 course menu

### Fiskesuppe

Dagens fangst, blåskjell, toppes med sprø grønnsaker

Inneholder: Fisk, bløtdyr, melk, sulfitt

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### VELG MELLOM KJØTT ELLER FISK TIL HOVEDRETT

#### Grillet Indrefilet

Sukkererter, sommerkål, cherrytomater, vårløk, ovnsbakte poteter og peppersaus

Allergener: Melk

#### Ovnsbakt Torsk

Sprøstekt bacon, glaserte gulrøtter, erterpuré, sandefjordsmør og småpoteter

Allergener: Fisk, melk

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#### Vanilje pannacotta med bær coulis

Allergener: Melk

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#### Fish soup

Catch of the day, mussels, topped with crispy vegetables

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### CHOOSE MEAT OR FISH FOR MAIN COURSE

#### Grilled Tenderloin

Snap peas, summer cabbage, Cherry tomatoes, spring onion, baby potatoes, pepper sauce

#### Oven baked Cod

Bacon, glazed carrots, pea purée, baby potatoes and butter sauce

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#### Vanilla Pannacotta with berries coulis

**599,-**

**Vinpakke – Wine pairing 349,-**