

OSLO
Dinner
MENU



Gooseberry Cabbage

Tender baked red cabbage paired with salted gooseberries, crisp kale, and a smooth miso emulsion.
egg mustard

Skrei and Mussel Sauce

Delicately cooked Skrei cod with creamy celeriac puree, fresh Brussels sprouts, and tangy pickled fennel, served under a fragrant mussel sauce scented with lemongrass and kaffir lime.
fish, shellfish, lactose, sulfite, celeriac

Orange & Caramel Tart

A sweet tart with orange, caramelised white chocolate and silky rømmemousse infused with tonka beans for a warm, subtle spice
egg, gluten(wheat), lactose

White wine

	Glass (nok)	Bottle (nok)
Wagner-Stempel Riesling Trocken Germany	125	529
Daniel-Etienne Chablis Vieilles Vignes 2021	179	745
Chanin, Santa Barbara Chardonnay, USA		1095

Red wine

	Glass (nok)	Bottle (nok)
Sobrero Barbera d`Alba Selectio 2021	145	590
Weingut Franz Keller Spätburgunder 2021	189	750
Chanin Sta. Rita Hills Pinot Noir 2022		1095