



SEASONAL MENU

SUMMER 2026

Starter

Kalix Løyrom Cream cheese, red onion, dill

Burrata Seasonal Tomato, yuzu, thai basil

Grilled Lobster Tail Chives emulsion, summer salad, pickled pearl tomato

Palate Cleanser

Chef's Choice A fresh surprise

Main Course

Duck Confit Carrot puré, summer vegetables, chimichurri

Beef Tenderloin Caramelized cippolini onion, tomato tartar, Norwegian potatoes

Arctic Char Soy beurre noisette, summer cabbage, fresh pickled cucumber

Cheese

Selection of mature cheeses Fruit compote, sourdough crackers

Dessert

Chocolate Grand marnier cream, salted caramel ice-cream, toasted hazelnut

Fraise Yoghurt pannacotta, rhubarb compote, hibiscus sorbet

Exotique Pineapple compote, coconut & lime sorbet, dill

Petit Four

Macarons & Chocolate truffles