



SEASONAL MENU

HØST 2026

Starter

Kalix Løyrom Sour cream, red onion, dill

Burrata Tomato tartar, basil, autumn beets

Crispy Dumpling Organic chicken & Lyngen shrimps, citrus vinaigrette, coriander

Palate Cleanser

Chef's Choice A fresh surprise

Main Course

Grilled Duck Breast Carrot puré, pickled blackcurrant, orange sauce

Beef Tenderloin Caramelized pearl onions, seasonal mushroom, gourmet potatoes

Panfried Turbot Shellfish bisque, celery puré, fennel

Cheese

Selection of mature cheeses Fruit compote, sourdough crackers

Dessert

Azelia Chocolate Milk chocolate, exotic caramel, sea buckthorn sorbet

Almond Cream Tart Buckwheat, plum compote, orange-blossom ice cream

Autumn Pear Hazelnut bisquit, dulceymousse, autumn spiced ice cream

Petit Four

Macarons & Chocolate truffles