

SEASONAL MENU

CHRISTMAS 2026

Starter

Kalix Løyrom Fresh pickled cucumber, red onion, dill
Red Beet Tartar Fresh Raspberries, cream cheese, roasted hazelnuts
Duck Terrine Blackcurrant & Apple, roasted pistachio, pickled chanterelle

Palate Cleanser

Chef's Choice A fresh surprise

Main Course

Grilled Duck Breast Celerypuré, fresh orange, Sichuan pepper sauce
''Ribbe'' Pork Belly Lingonberries, pickled Norwegian apples, gourmet potatoes
Norwegian Halibut Shellfish bisque, haricot verts, pickled pearl onion
Beef Tenderloin Demi glace, seasonal mushroom, Brussel sprouts

Cheese

Selection of mature cheeses Fruit compote, sourdough crackers

Dessert

Chocolate Fondant Warm chocolate cake, salted caramel, Madagascar vanilla ice cream
Snow White White chocolate mousse, lime curd, bergamot sorbet
Crème Caramel Crème chantilly, meringue, flan

Petit Four

Macarons & Chocolate truffles