

SNACKS / SNACKS

Japansk melk brød & brunet smør med bokhvete (E, M, SO, HV)
Japanese milk bread & whipped brown butter with buckwheat (E, M, S, W)
95

Østers Spéciale, sansho-yuzu mignonnette & sitronverbenasolje (B, SO)
Spéciale oysters, sansho-yuzu mignonnette & lemon verbena oil (MO, S)
450 (6 stk) / 850 (12 stk)

30g Oscietra-kaviar servert med shokupan-toast, krem av
syltet eggeplomme, pepperrot & gressløk (F, E, M, HV)
30g Oscietra caviar served with shokupan toast, cured
egg yolk cream, horseradish & chives (F, E, M, W)
995

CHEFS MENY / CHEF’S MENU

FOR Å GI DERE DEN BESTE MATOPPLEVELSEN, BER VI OM AT HELE BORDET VELGER SAMME MENY
TO ENSURE THE BEST DINING EXPERIENCE, WE KINDLY ASK THAT THE ENTIRE TABLE CHOOSES THE SAME MENU

✿ 3-RETTERS / 3 COURSE 895
WINE PAIRING 725 / RESERVE PAIRING 1095

5-RETTERS / 5 COURSE 1095
WINE PAIRING 995 / RESERVE PAIRING 1595

✿ Røkt nordisk yellowtail tataki med tindved,
syltet sennepsfrø & shiso-olje (F, SO, SN)
Smoked Nordic yellowtail tataki with seabuckthorn,
pickled mustard seed & shiso oil (F, S, MU)

Kamskjell fra Frøya med sake-krem, la-yu, fritert purre & wakame (F, M, B, SO, SE)
Scallop from Frøya with sake cream sauce, la- yu, fried leek & wakame (F, M, MO, S, SE)

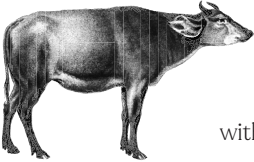
Konfitert skrei med shio-koji-dashi, dillolje, grillet endivie & ørretrogn (F, SO)
Arctic Cod confit with shio koji dashi, dill oil, grilled endive & trout roe (F, S)

✿ Okseindrefilet med vintertrøffel, miso
smøremulsjon & jordskock (E, M, SO, SE)
Beef tenderloin with winter truffle, miso butter
emulsion & Jerusalem artichoke (E, M, S, SE)

✿ Yuzuterte med matcha cremeux, sesamsmareng & mandarin sorbet (E, M, HV, SO, SE)
Yuzu tart with matcha cremeux, sesame meringue & mandarin sorbet (E, M, W, S, SE)

🍴 PÅ UTKIKK ETTER VEGETARRETTER? SPØR SERVITØREN
🍴 LOOKING FOR VEGETARIAN OPTIONS? ASK YOUR WAITER

PÅ DELING / TO SHARE 2050



Grillet mais foret Côte de Boeuf (800g)
med sopp, sesongens salat, teriyaki-sesamsaus &
poteter fra Tyllidalen (M, SE, SO, SL) - 40 MIN. TILBEREDNINGSTID

Grilled corn fed Côte de Boeuf (800g)
with mushrooms, seasonal salad, teriyaki-sesame sauce &
potatoes from Tyllidalen (M, SE, S, CE) - 40 MIN. PREPARATION TIME

TAK SIGNATURE DESSERT 165

Valrhonasjokolade, Bringebær & Genmai-cha delice (SO)
Valrhona chocolate, raspberry & Genmai-cha delice (S)

HV: HVETE, R: RUG, E: EGG, M: MELKEPROTEIN, SO: SOYA, F: FISK, SK: SKALLDYR, VN: VALNØTTER,
SL: SELLERI, SN: SENNEP, SE: SESAM, SU: SULFITT, B: BLØTDYR, MA: MANDLER, HN: HASSELNØTTER

W: WHEAT, R: RYE, E: EGG, M: MILK PROTEIN, S: SOY, F: FISH, SH: SHELLFISH, WN: WALNUTS,
CL: CELERY, MU: MUSTARD, SE: SESAME, SU: SULFIT, MO: MOLLUSK, AL: ALMOND, HN: HAZELNUTS



SAKE

SAKE 9CL

Kariho, Junmai Junkei-Karakuchi 80 (DRY & CRISP)	140
Ninki-Ichi Sparkling Junmai Ginjo (SPARKLING & REFRESHING)	150
Dewatsuru, Junmai Daiginjo Marlin (DRY & SPICE)	175
Senkin, Organic Kimoto Kioke Nature (COMPLEX, SPICED & RICH)	190
Yamatoshizuku, Junmai Daiginjo Shizuku (ELEGANT, REFINED & COMPLEX)	250

BEVERAGES

MUSSERENDE / SPARKLING

Moët & Chandon Imperial Brut	230 / 1250
Cave du Roi Dagobert, Le Jardin de Trebogad Crémant d’Alsace Brut (PINOT BLANC, FRA)	190 / 950

HVITVIN / WHITE WINE

Sommerro House White (CHARDONNAY, SPA)	160
Sylvain Godon (SAUVIGNON BLANC, FRA)	170
Sophie Schaal (RIESLING, FRA)	190
Domaine Vuillemez, Mâcon-Villages (CHARDONNAY, FRA)	225

RØDVIN / RED WINE

Sommerro House Red (GARNACHA, SPA)	160
Borgogno, Barbera d’Alba (BARBERA, ITA)	180
Sophie Schaal (PINOT NOIR, FRA)	195
Stark-Condé (CABERNET SAUVIGNON, SA)	210

ØL & CIDER / BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	115
Peroni, IT	125
Peroni gluten free, IT	135
Kronenbourg 1664 Blanc, FRA	145
Amundsen IPA, NO	145
Galipette Cider, 4.0%, FRA	115

ALKOHOLFRITT / NON-ALCOHOLIC

Sparkling Tea by Pettersson & Munthe, 0%	125
Kombucha	85
Lemonade	85
Peroni 0%	89

FOR MORE, PLEASE ASK YOUR WAITER FOR THE WINE LIST / COCKTAIL MENU
ALL WINES CONTAIN SULPHITES; ALL BEERS MAY CONTAIN GLUTEN.