



SAKE

SAKE 9CL

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

APÉRITIFS

MUSSERENDE / SPARKLING

Cave du Roi Dagobert, Le Jardin de Trebogad Crémant d´Alsace Brut	(PINOT BLANC, FRA)	190
Taittinger, Brut Réserve	(PINOT NOIR/CHARDONNAY/PINOT MEUNIER, FRA)	230

HVITVIN / WHITE WINE

Sommerro House White	(CHARDONNAY/VIURA, SPA)	150
Neef-Emmich, Trocken	(RIESLING, GER)	190
Domaine Joseph Drouhin, Mâcon-Villages	(CHARDONNAY, FR)	220
Domaine Serge Laloue, Sancerre	(SAUVIGNON BLANC, FR)	240

ROSEVIN / ROSÉ WINE

Sommerro House Rose	(GARNACHA, SPA)	150
Ultimate Provence	(GRENACHE/CINSAULT/SYRAH/ROLLE, FRA)	195

RØDVIN / RED WINE

Sommerro House Red	(GARNACHA, SPA)	150
Les Couteaux Boutinot, Côtes du Rhone	(GRENACHE/SYRAH, FR)	170
Weingut Dorli Muhr, Prellenkirchen	(BLAUFRANKISCH, AUS)	185
Michel Juillot, Mercurey 1er Cru Clos Tonnerre	(PINOT NOIR, FR)	255

ØL & CIDER / BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	105
Peroni, IT	115
Peroni gluten free, IT	135
Kronenbourg 1664 Blanc, FR	145
Amundsen IPA, NO	145
Galipette Cider, 4.0%, FRA	115

ALKOHOLFRITT / NON-ALCOHOLIC

Sparkling Tea by Pettersson & Munthe, 0%	115
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.

SNACKS / SNACKS

Japansk melkebrød med sjøgress smør (E, M, SO, HV) Japanese milk bread with seaweed butter (E, M, S, W)	95
Østers Royale med oxalis, sansho-yuzu mignonnette & sitronverbenaolje (B) Oysters Royale with oxalis, sansho - yuzu mignonnette & lemon verbena oil (MO)	450 (6 stk) / 850 (12 stk)
30g Oscietra-kaviar servert med shokupan-toast, krem av syltet eggeplomme, pepperrot & gressløk (E, M, HV) 30g Oscietra caviar served with shokupan toast, cured egg yolk cream, horseradish & chives (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 VINPAIRING / WINE PAIRING 695
5-RETTERS / 5 COURSE 1095 VINPAIRING / WINE PAIRING 895
✿ Ørret sashimi med kumquat, grillet padron-lime-dressing og shisoolje (F, SO, SE) Trout sashimi with kumquat, grilled padron-lime dressing og shiso oil (F, S, SE)
Kamskjell fra Frøya med sjøgress, nepe & kamskjell-dashi-emulsjon (F, M, B, SO, SE) Scallop from Frøya with seagrapes, turnip & scallop dashi emulsion (F, M, MO, S, SE)
Torsk med miso, fennikel, eple, dill & sake-kremsaus (M, F, SO) Cod with Miso, fennel, apple, dill & sake cream sauce (M, F, S)
✿ Grillet kalv med hokkaido-gresskar, trøffel & yuzu-kosho saus (M, SO, SE, SL) Grilled veal with, hokkaido pumpkin, truffle & yuzu kosho sauce (M, S, SE, CE)
✿ Variasjons av mandler og Norske plomme (MA, M) Variations of almonds and Norwegian plum (AL, M)

✓ 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, urtesalat, teriyaki-sesamsaus & potet fra Tyldalen (M, SE, SO, HV) - 40 MIN. TILBEREDNINGSTID
Grilled corn fed Côte de Boeuf (800g) with mushrooms, herb salad, teriyaki-sesame sauce & potatoes from Tyldalen (M, SE, S, W) - 40 MIN. PREPARATION TIME

TAK SIGNATURE DESSERT 165

Valrhonasjokolade, Bringebær & Genmai-cha delice (SO) Valrhona chocolate, raspberry & Genmai-cha delice (S)
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HV: HVETE, R: RUG, E: EGG, M: MELKEPROTEIN, SO: SOYA, F: FISK, SK: SKALLDYR, VN: VALNØTTER, SE: SELLERI, SN: SENNEP, SE: SESAM, SU: SULFITT, B: BLØTDYR, MN: MANDLER, HN: HAZELNØTTER

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: HAZELNUT