



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 & COMPLEX)	250

APÉRITIFS

MUSSERENDE / SPARKLING

TAITTINGER, BRUT RÉSERVE (PINOT NOIR/CHARDONNAY/PINOT MEUNIER, FRA)	230
Cave du Roi Dagobert, Le Jardin de Trebogad Crémant d’Alsace Brut (PINOT BLANC, FRA)	190

HVITVIN / WHITE WINE

Sommerro House White (CHARDONNAY/VIURA, SPA)	150
Neef-Emmich, Trocken (RIESLING, GER)	190
Domaine Joseph Drouhin, Mâcon-Villages (CHARDONNAY, FRA)	220
Domaine Serge Laloue, Sancerre (SAUVIGNON BLANC, FRA)	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
Giovani Rosso, Barbera d’Alba (BARBERA, ITA)	170
Weingut Dorli Muhr, Prellenkirchen (BLAUFRANKISCH, AUS)	185
Sophie Schaal, Alsace (PINOT NOIR, FRA)	195

ØL & CIDER / BEER & CIDER

Asahi, Asahi Brewery, Lager, 4.7%, JPN	105
Peroni, IT	115
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
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, SO) Oysters Royale with oxalis, 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 fermentert kirsebær, syltet sennepsfrø & rosettkål (F, SO, SN) Smoked Nordic yellowtail tataki with fermented cherries, pickled mustard seed & crispy flower sprout (F, S, MU)
Kamskjell fra Frøya med hokkaido gresskar & sort hvitløk (M, B, SO, SE) Scallop from Frøya with Hokkaido pumpkin & black garlic (M, MO, S, SE)
Torsk fra Vestlandet med jordskokk, ørretrogn & sake krem saus (M, F, SO, SE) Cod from the west coast with artichoke, trout roe & sake cream sauce (M, F, S, SE)
✿ Andebryst med beter, trøffel & umeboshi saus (M, SO, SL) Duck breast with beetroot, truffle & umeboshi sauce (M, S, CE)
✿ Pekanterte, Nyrkrem, solbær & shiso sorbet (PE, E, M, HV, SO) Pecan tart, Nyr cream, blackcurrants & shiso sorbet (PE, E, M, W, S)

🍴 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 & poteter fra Tylldalen (M, SE, SO, SL) - 40 MIN. TILBEREDNINGSTID
Grilled corn fed Côte de Boeuf (800g) with mushrooms, herb salad, teriyaki-sesame sauce & potatoes from Tylldalen (M, SE, S, CE) - 40 MIN. PREPARATION TIME

TAK SIGNATURE DESSERT 165

Valrhonasjokolade, Bringeær & 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