



BO KASPERS ORKESTER

DINNER MENU

APÉRITIF

CRÉMANT
D'ALSACE
BRUT
190,- / 950,-

MOËT & CHANDON
IMPÉRIAL BRUT
250,- / 1250,-

RUINART
BLANC DE BLANCS
BRUT
2300,-

FORRETT STARTER

Konfitert skrei, pepperrotkrem,
avuruga kaviar, dill & rug

Confit Arctic cod, horseradish
cream, avruga caviar, dill & rye

HOVEDRETT MAIN COURSE

Steak au Poivre, løk, gruyère
& aspargus bønner

Steak au Poivre, onion, Gruyère
& green beans

DESSERT DESSERT

Banan og toffee kake med
karamellisert banan &
appelsin iskrem

Banoffee delice with
caramelised banana &
orange ice cream

WINE PAIRING (3 GLASSES)
745,- per person



IZAKAYA

CHEF'S CHOICE
6-COURSE SHARING MENU