



SUSANNE SUNDFØR

DINNER MENU

APÉRITIF

**CRÉMANT
D'ALSACE**
BRUT
190,- / 950,-

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

RUINART
BLANC DE BLANCS
BRUT
2300,-

FORRETT STARTER

Safranrisotto med grillet
hummer & gressløk

Safran risotto with grilled
lobster & chives

HOVEDRETT MAIN COURSE

Kveite fra Vestlandet med
trøffel, sellerirot & eple smør
saus

Halibut from the West Coast with
truffle, celeriac & apple butter
sauce

DESSERT DESSERT

Vinterens sitrus terte med
svir marengs & brente
sitron kompott

Winter citrus tart with
torched meringue &
burnt lemon compote

WINE PAIRING (3 GLASSES)
745,- per person



IZAKAYA

CHEF'S CHOICE
6-COURSE SHARING MENU