

## FORRETTER

<b>KRYDDERGRAVET LAKS</b> Sennep, dill & rug (fisk, egg, melk, hvete, sulfitt) Vinanbefaling:	Kr 180
<b>BAKT ISHAVSRØYE</b> Eggekrem, hasselnøtt & jordskock (fisk, egg, sennep, melk, hasselnøtt, sulfitt) Vinanbefaling:	Kr 175
<b>REKE-DUMPLINGS</b> Petit pois, koriander & soya (skalldyr, gluten, fisk, egg, sennep, sulfitt, sesam) Vinanbefaling: Meierer Riesling 2020	Kr 195
<b>JORDSKOKKSUPPE</b> Kjerner, bacon & sylta grønnsaker (melk, sulfitt) Vinanbefaling: Weinreich Riesling Trocken 2021	Kr 165
<b>FISH &amp; COWS FISKESUPPE</b> Dagens fangst (skalldyr, bløtdyr, fisk, melk, selleri) Vinanbefaling: Weinreich Riesling Trocken 2021	Kr 165/219
<b>CHARCUTERIE (ost, skinker og tilbehør)</b> (melk, hvete, rug, nøtter, sulfitt) Vinanbefaling	Kr 175

## HOVEDRETTER

<b>DAGENS GRILLET KJØTT</b> Sellerirot, brokkolini & rødvinsaus (melk, sulfitt, egg, selleri, sennep) Vinanbefaling: Franco Conterno Barbera D`Alba 2020	Kr 435
<b>GRILLET KVEITE-KOTELETT</b> Gulrot, estragon & brunet smør (hvete, egg, melk, sulfitt, sennep, fisk) Vinanbefaling: Seguin Manuel Chardonnay 2021	Kr 375
<b>PINNEKJØTT &amp; FENABOG FRA IDSØE</b> Vossakorv, kålrotstappe & poteter (laktose, sulfitt, gluten) Vinanbefaling: Bogle Pinot Noir 2018	kr 525
<b>BAKT JULETORSK</b> Ertepure, baconsmør & potet (fisk, lupin, sulfitt, melk) Vinanbefaling: Jobard-Morey Chardonnay 2019	kr 355
<b>KLASSISK LUTFISK</b> Baconsmør, ertestuing & poteter (fisk, melk, lupin, sennep) Vinanbefaling: Seguin Manuel Chardonnay 2021	Kr 495
<b>GRILLET BURGER</b> Cheddar, bacon, syltet agurk & fries (hvete, egg, melk, sulfitt, sennep) Vinanbefaling: La Crema Pinot Noir Monterey 2019	Kr 275

## SØTE AVSLUTNINGER

<b>MONT D'OR (passer til 2-3 personer) 30 min</b> Sort trøffel, honningnøtter & surdeigsbrød (melk, gluten, hasselnøtt) Vinanbefaling: Chateau Carbonnieux 2019 Bordeaux Blanc	Kr 425
<b>SJOKOLADE NEMESIS</b> Kirsebær, kjernekokan & vanilje (melk, egg, nøtter) Vinanbefaling:	Kr 155
<b>HVIT SJOKOLADEMOUSSE</b> Pasjonsfruit, appelsin & salt karamell (melk, egg, sulfitt, mandel) Vinanbefaling: Eiswein Grüner Veltliner 2020	Kr 165
<b>CREMA CATALAN</b> Sitrus, vanilje & mandel (melk, egg, mandel, nøtter) Vinanbefaling:	kr 159
<b>FØNIX FRA STAVANGER YSTERI</b> Pepperkaker (melk, hvete, sulfitt) Vinanbefaling:	Kr 125
<b>SØTT TIL KAFFEN</b> Canele & pate fruit (melk, hvete, sulfitt)	Kr 45

## STARTERS

- "GRAVLAX"**  
Mustard, dill & rye **Kr 180**  
*(milk, gluten, fish, egg, sulphite)*  
Wine recommendation:
- BAKED ARCTIC CHAR**  
Egg cream, hazelnut & sunchoke **Kr 175**  
*(fish, egg, mustard, milk, hazelnut, sulphite)*  
Wine recommendation:
- SHRIMP DUMPLINGS**  
Petit pois, coriander & soy **Kr 195**  
*(shellfish, gluyen, fish, egg, mustard, sulphites, sesame)*  
Wine recommendation: Meierer Riesling 2020
- JERUSALEM ARTICHOKE SOUP**  
Cores, pickles & bacon **Kr 165**  
*(milk, sulphites)*  
Wine recommendation:
- FISH & COW'S CLASSIC FISH SOUP**  
Today's Catch **Kr 165/219**  
*(shellfish, molluscs, fish, milk, celery)*  
Wine recommendation: Weinreich Riesling Trocken 2021
- CHARCUTERIE (hams, cheese & accessories)** **Kr 175**  
*(milk, wheat, rye, nuts, sulphites)*  
Wine recommendation:

## MAIN COURSES

- TODAY'S GRILLED MEAT**  
Celeriac, broccolini & red wine sauce **Kr 435**  
*(milk, sulphites, egg, celeriac, mustard)*  
Wine recommendation: Franco Conterno Barbera 2020
- GRILLED HALIBUT ON THE BONES**  
Baked carrot, tarragon & potatoes **Kr 375**  
*(fish, milk, sulphites, gluten, egg)*  
Wine recommendation: Seguin Manuel Chardonnay 2021
- TRADITIONAL SALTED & DRIED LAMB FROM IDSØE**  
Sausage, swede mash & potatoes **Kr 525**  
*(soy, wheat, milk, gluten, pecan nuts)*  
Wine recommendation: La Crema Pinot Noir 2019
- BAKED CHRISTMAS COD**  
Bacon butter, pea puré & potato **Kr 355**  
*(fish, milk, lupin, mustard)*  
Wine recommendation:
- TRADITIONAL LYE FISH**  
Bacon butter, pea mash & potato **Kr 495**  
*(fish, milk, lupin, mustard)*  
Wine recommendation: Seguin Manuel Chardonnay 2021
- GRILLED BURGER**  
Cheddar, bacon, pickled cucumber & fries **Kr 275**  
*(wheat, egg, milk, sulphites, mustard)*  
Wine recommendation: La Crema Pinot Noir Monterey 2019

## DESSERTS

- MONT D'OR (fits for 2-3 persons) 30 min**  
Black truffle, honey nuts & sour-dough bread **Kr 425**  
*(milk, gluten, hazelnuts)*  
Wine recommendation: Chateau Carbonnieux 2019 Bordeaux Blanc
- CHOCOLATE NEMESIS**  
Cherries, praline & vanilla **Kr 155**  
*(milk, egg, nuts)*  
Wine recommendation:
- WHITE CHOCOLATE MOUSSE**  
Passion fruit, orange & salt caramel **Kr 165**  
*(milk, egg, sulphites, almonds)*  
Wine recommendation: Eiswein Grüner Veltliner 2020
- CREMA CATALAN**  
Citrus, vanilla & almond **Kr 159**  
*(milk, almond, egg)*  
Wine recommendation:
- FØNIX FROM STAVANGER YSTERI**  
Gingerbread **Kr 125**  
*(milk, gluten)*  
Wine recommendation: Ask your waiter
- COFFEE SWEETS**  
Canele & pate fruit **Kr 45**  
*(milk, wheat, sulphite)*