

FORRETTER

RÅMARINERTE KAMSKJELL FRA FRØYA
Eple, Tindved & grøn chilli Kr 195
(bløtdyr, melk, sulfitt)
Vinanbefaling: Meierer Riesling Kabinett 2020

BAKT ISHAVSRØYE
Eggekrem, hasselnøtt & blomkål Kr 175
(fisk, egg, sennep, melk, hasselnøtt, sulfitt)
Vinanbefaling: Seguin Manuel Pouilly-Vinzelles 2020

DUMPLINGS
Petit pois, koriander & soya Kr 195
(skalldyr, bløtdyr, gluten, fisk, egg, sennep, sulfitt, sesam)
Vinanbefaling: Meierer Riesling 2021

HUMMERSUPPE
Fenikkel, estragon & safran Kr 245
(skalldyr, egg, sennep, selleri melk, sulfitt)
Vinanbefaling: Seguin Manuel Pouilly-Vinzelles 2020

OKSEBULJONG
Selleri, erter & løk Kr 185
(sulfitt, selleri)
Vinanbefaling: Beuregard-Ducasse Blanc 2020

HOVEDRETTER

DAGENS GRILLET KJØTT
Gresskar, «Topp Sopp» & rødvinsjy Kr 435
(melk, sulfitt, egg, selleri, sennep)
Vinanbefaling: Il Faggio Montepulciano 2020

ANDELÅR- CONFIT
Potetkrem, rotgrønnsaker & sennep Kr 375
(egg, melk, sulfitt, sennep)
Vinanbefaling: Bogle Pinot Noir 2020

BAKT TORSK
Paprika, gremolata & gnocchi kr 355
(fisk, lupin, sulfitt, melk, egg)
Vinanbefaling: Horst Sauer Silvaner Trocken 2021

KLASSISK LUTFISK
Baconsmør, ertestuing & poteter Kr 495
(fisk, melk, lupin, sennep)
Vinanbefaling: Seguin Manuel Chardonnay 2021

GRILLET BURGER
Cheddar, bacon, syltet agurk & fries Kr 285
(hvete, egg, melk, sulfitt, sennep)
Vinanbefaling: La Crema Pinot Noir Monterey 2019

FISH & COWS FISKESUPPE
Dagens fangst & rotgrønnsaker Kr 165/219
(skalldyr, bløtdyr, fisk, melk, selleri)
Vinanbefaling: Weinreich Riesling Trocken 2021

SNACKS

CHARCUTERIE (ost, skinker og tilbehør) Kr 175
(melk, hvete, nøtter, sulfitt)

MARINERTE LOSADA-OLIVEN & NØTTER Kr 75
(nøtter, sulfitt)

HUSETS BRØD MED PISKET SMØR Kr 29
(gluten, melk)

MÅNEDENS 3 RETTER

BAKT ISHAVSRØYE
Eggekrem, hasselnøtt & blomkål
allergi: fisk, egg, sennep, melk, hasselnøtt, sulfitt

ANDELÅR- CONFIT
Potetkrem, rotgrønnsaker & sennep
allergi: melk, egg, sennep, sulfitt

SJOKOLADE NEMESIS
bringebær, kjernekokran & yoghurt
allergi: melk, egg, nøtter

Meny kr 695,-
Vinmeny kr 525,-

DESSERTER PÅ EGGET KART

Fish & Cow

STARTERS

MARINATED SCALLOPS FROM FRØYA
Apple, Sea Buckthorn & green chili Kr 195
(molluscs, milk, sulphite)
Wine pairing: Meierer Riesling Kabinett 2020

BAKED ARCTIC CHAR
Egg cream, hazelnut & couliflower Kr 175
(fish, egg, mustard, milk, hazelnut, sulphite)
Wine pairing: Seguin Manuel Pouilly-Vinzelles 2020

DUMPLINGS
Petit pois, coriander & soy Kr 195
(shellfish, molluscs, gluten, fish, egg, mustard, sulphite, sesame)
Wine pairing: Meierer Riesling 2021

LOBSTER SOUP
Fennel, tarragon & safron Kr 245
(shellfish, egg, mustard, celeriac, milk, sulphite)
Wine pairing: Seguin Manuel Pouilly-Vinzelles 2020

OXTAIL BROTH
Celeriac, peas & onion Kr 185
(sulphite, celeriac)
Wine pairing: Beuregard-Ducasse Blanc 2020

MAINS

TODAY'S GRILLED MEAT CUT
Pumpkin, mushrooms & red wine jus Kr 435
(milk, sulphite, egg, celeriac, mustard)
Wine pairing: Il Faggio Montepulciano 2020

DUCK LEG CONFIT
Potato mash, root vegetables & mustard Kr 375
(egg, milk, sulphite, mustard)
Vinanbefaling: Bogle Pinot Noir 2020

BAKED COD
Paprika, gremolata & gnocchi Kr 355
(fish, lupine, sulphite, milk, egg)
Wine pairing: Horst Sauer Silvaner Trocken 2021

CLASSIC LYE FISH
Bacon butter, pea stew & potato Kr 495
(fish, milk, lupine, mustard)
Wine pairing: Seguin Manuel Chardonnay 2021

GRILLED BURGER
Cheddar, bacon, pickled cucumber & fries Kr 285
(wheat, egg, milk, sulphite, mustard)
Wine pairing: La Crema Pinot Noir Monterey 2019

FISH & COW'S FISH SOUP
Today's catch & root vegetables Kr 165/219
(shellfish, molluscs, fish, milk, celeriac)
Wine pairing: Weinreich Riesling Trocken 2021

SNACKS

CHARCUTERIE (cheese, ham and garnish) Kr 175
(milk, wheat, nuts, sulphite)

MARINATED LOSADA-OLIVES & NUTS Kr 75
(nuts, sulphite)

HOME MADE BREAD WITH WHIPPED BUTTER Kr 29
(gluten, milk)

MONTHLY 3-COURSE MENU

BAKED ARCTIC CHAR
Egg cream, hazelnut & couliflower
allergy: fish, egg, mustard, milk, hazelnut, sulphite

DUCK LEG CONFIT
Potato cream, root vegetables & mustard
allergy: milk, egg, mustard, sulphite

CHOCOLATE NEMESIS
rasberries, seeds & yoghurt
allergy: milk, egg, nuts

Menu kr 695,-
Wine pairing kr 525,-

DESSERTS ON SEPARATE MENU

Fish & Cow