

Forrett

Kamskjell frå Hitra 240,-
Søtpotet, kyllingkraft og rosépepar-chips
Allergi: Blautdyr, melk, sulfitt, sitrus

Cannellinibønnesuppe 220,-
Chorizoolje, safranaioli og foccaciacrisp
Allergi: Melk, egg, gluten, sulfitt, sitrus

Raudbetetartar 220,-
Snøfrisk, sylta sennepsfrø og grava sitron
Allergi: Melk, sitrus, sulfitt, sennep

Grava laks 230,-
Islandsk wasabi, maispuré og blekksprutblekk-tuile
Allergi: Melk, gluten, fisk, sulfitt, sitrus

Hovudrett

Hjort frå Hovdenakk 430,-
Fondantpotet, glasert smågulrot, tindved,
raudvin- og svikesaus
Allergi: Sulfitt, melk

Pannesteikt skrei 425,-
Skaldyrrisotto, pinjekjernesum og persinett
Allergi: Fisk, skaldyr, melk, sitrus, sulfitt

Pastaputer 375,-
Fylde med steinsopp og skjørost frå Røros,
smørdampa neper og soppskum
Allergi: Melk, gluten, sulfitt, egg

Dessert

Sjokolademousse med konfiterte sure kirsebær 220,-
Crème chantilly og sitrongelé
Allergi: Melk, nøtter, gluten, sitrus

Kakao- og kanelpannacotta 210,-
Kvit sjokoladetrøffel og kokos gele
Allergi: Melk, nøtter, gluten

Blodappelsindessert 210,-
Kvit sjokolademousse
Allergi: Melk, nøtter, sulfitt, sitrus, egg

Starters

Seared scallops from Hitra 240,-
Sweet potato, chicken broth, wasabi oil, pink pepper chips
Allergens: Molluscs, milk, sulfites, citrus

Cannellini bean soup 220,-
Chorizo oil, esepette pepper, focaccia crisps, saffron alioli
Allergens: Milk, egg, gluten, sulfites, citrus

Beetroot tartare 220,-
Snøfrisk mousse, macerated lemon, pickled mustard seeds
Allergens: Milk, citrus, sulfites, mustard

Salmon gravlax 230,-
Icelandic wasabi mayonnaise, ink tuiles, dill, sweetcorn
Allergens: Milk, gluten, fish, sulfites, citrus

Main courses

Seared venison from Hovdenakk 430,-
Sea buckthorn, prune sauce, glazed baby carrots, fondant
potatoes
Allergens: Sulfites, milk

Seared Skrei 425,-
Shellfish risotto, pine nut foam, persinette
Allergens: Fish, shellfish, milk, sulfites, citrus

Pasta pillows 375,-
Filled with porcini mushrooms and Skjørost from Røros,
butter-poached turnips, mushroom foam
Allergens: Milk, gluten, sulfites, egg

Desserts

Chocolate mousse with confit sour cherries 220,-
Crème chantilly and lemon gel
Allergens: Milk, nuts, gluten, citrus

Cocoa and cinnamon panna cotta 210,-
White chocolate truffle, cocoa gel
Allergens: Milk, gluten, nuts

Blood orange dessert 210,-
White chocolate mousse
Allergens: Milk, nuts, sulfites, citrus, egg