

### Forrett

*Krema fiskesuppe* 235,-  
Lokal fisk, grønnsaker og persilleolje  
Allergen: melk, sitrus, sulfitt, selleri

*Kyllinglever på brioche* 220,-  
Sylta rødløk og rista hasselnøtt  
Allergen: Gluten, egg, melk, sulfitt, sitrus

---

### Hovudrett

*Øyes svineribbe frå Ole Ringdal* 425,-  
Gulerot og ingefærpure, blomkål, sylta sennepsfrø  
og julekrydra raudvinsaus  
Allergen: Gluten, melk, egg, sulfitt

*Pannesteikt torsk* 425,-  
Cannellinibønnestuing med tomat og basilikum, safran aioli  
Allergen: egg, sulfitt, sitrus

*Gnocchi* 375,-  
Greskarpuré, sylta graskar, salvie og graskarkjerner  
Allergen: melk, gluten, egg, sulfitt

---

### Dessert

*Husets riskrem* 220,-  
Mascapone, kirsebær og brandy  
Allergi: laktose, gluten, sulfitt, sitrus, egg

*Karamellpudding* 210,-  
Krokan, rosin og karamellsaus  
Allergi: nøtter, laktose, egg

*Iskrem* 175,-  
Tre kuler med kjøkkenets utvalg av iskrem  
Allergi: Laktose, nøtter, gluten, sitrus

### Starters

*Creamy fish soup* 235,-  
Local fish, vegetables and parsley oil  
Allergen: milk, sulfites, celery, citrus

*Chicken liver on brioche* 220,-  
Pickled red onions and toasted hazelnut  
Allergies: gluten, egg, milk, sulfites, citrus

---

### Main courses

*Øye's pork belly roast* 425,-  
Carrot and gingerpurée, cauliflower, pickled mustardseeds  
and redwinesauce with christmas spices  
Allergen: gluten, milk, egg, sulfites

*Pan fried Cod* 425,-  
Cannellini bean stew with tomatoes and basil, saffron aioli  
Allergen: egg, sulfites, citrus

*Gnocchi* 375,-  
Pumpkin purée, pickled pumpkin, sage, and pumpkin seeds  
Allergen: milk, gluten, nuts, egg, sulfites

---

### Desserts

*Rice pudding* 220,-  
Mascarpone, cherries and brandy  
Allergi: gluten, milk, sulfites, citrus, egg

*Caramel pudding* 210,-  
Brittle and caramel sauce  
Allergi: nuts, milk, egg

*Ice cream* 175,-  
Three scoops of kitchens selection of ice cream and sorbet  
Allergi: milk, nuts, gluten, citrus