



Our mission is to challenge the food culture in Oslo and provide with a unique, tasty and innovative menu, whilst remaining the social importance of sharing a meal, and the keeping the ethical values and responsibilities we all have towards our habitat.

Each farmer and producer are carefully chosen with a background check when it comes to animal welfare and environmental sustainability.

99% of the products we use are from Norwegian land.

5 courses 650  
wine package 505

3 courses 550  
wine package 390

today's main course 325

( allergener: bl= bløtdyr, g = gluten, e = egg, m = melk,  
sk = skaldyr, n = nøtter, s = sesamfrø )

## SAMPLES ON A TYPICAL GOAT DISH:

black sesame ice cream  
/ yuzu, blue potato, white fish roe /  
e, m, s

lobster latte  
sk, m

today's main course

chocolate tarte  
/ potato ice cream, chocolate ganache /  
g, m, e, n