

---

MAINS

---

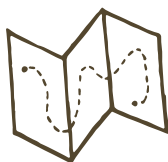
### Barley Orzotto

Creamy barley orzotto with grilled paprika, corn & greens topped with gremolata, roasted hazelnuts & parmesan 285:-

Côte-Rôtie, L Eglantie, Ferraton,  
Syrah, Rhone, France



Tapiz, Cabarnet Sauvignon,  
Mendoza, Argentina



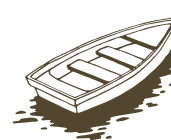
### Eldost från Vuollerim

Charred romain salad, baked tomatoes, caesar dressing, smoked almonds, pickled red onion, garlic croutons & parmesan 315:-

Etoil, Domaine Begude, Chardonnay,  
Languedoc, France



Lander-Jenkins, Chardonnay,  
Kalifornien, USA



### Smoked arctic char

With a cold bleak roe sauce, kohlrabi, cucumber & apple salad. Horseradish, new potatoes, summer greens and capers with browned butter 365:-

Beaujolais Blanc, Domaine Dui Vieux Bourgogne,  
Chardonnay, Beaujolais, France



Beaujolais Blanc, Domaine Dui Vieux Bourg,  
Chardonnay, Beaujolais, France



### Souvas

Stew of smoked reindeer, moose & deer served with new potatoes, grilled cream sauce, gremolata & lingonberries 295:-

Beaujolais, Domaine Dui Vieux Bourg,  
Gamay, Beaujolais, France



Cotes du Rhone Villages, Ferraton,  
Syrah & Grenache, Rhonedalen, France

### Entrecôte

Served with roasted new potatoes topped with parmesan, garlic butter & herb sauce 440:-

Napa Valley, Freemark Abbey,  
Merlot, Kalifornien, USA



Tapiz, Cabarnet Sauvignon,  
Mendoza, Argentina

