

## Our journey through Thailand

Young ginger tea with Holy Basil seeds (-)

Rice and shrimp crackers (sk)

Melon with stockfish (f)

Sour mango with sweet fish sauce (f,sk)

Pineapple with sweet pork (f,so)

Chaa plu leaf with fermented pork (sk,f,p,su)

Spicy halibut tartar in croustade (e,f,h,su)

Duck heart from Drangedal to Chiang Mai (f,su)

Asparagus with egg yolk (bl,e,so)

Langustine with yellow curry (f,sel,sk,so)

Halibut and black rice (f,su)

Devil's chili relish and grilled Iberico Secreto (f,sk,so,su)

Thai pastries and "Tjukk Mjølkk" ice cream (h,ml)

Petit four

Tasting menu

1295

Drink pairing

1045

Vegetarian and regular menu can be combined

### Allergens:

H=Wheat(gluten), SK=Shellfish, E=Eggs, F=Fish, P=Peanuts, SO=Soy, ML = Milk(lactose),  
 NMA=Almonds, NK=Cashew, NM=Macadamia nut, SEL=Celery, SE=Mustard, SES=Sesame, SU=Sulfites,  
 L=Lupin, Bl=Mollusks

## Our vegetarian journey through Thailand

Young ginger tea with Holy Basil seeds (-)

Rice crackers with coriander (-)

Melon and celery salt (-)

Sour mango with sweet soy sauce (*so*)

Pineapple with jack fruit (*p,so*)

Chaa plu leaf with pickled chantarelle (*so,su*)

Peas and fèves in croustade (*e,h*)

Tofu Chiang Mai (*so*)

Asparagus with egg yolk (*e,so*)

Dikon with yellow curry (*seal,so*)

Eggplant and Green Chilli (*so*)

Vegetarian chili relish and spring vegetables (*so*)

Thai pastries and “Tjukk Mjølkk” ice cream (*h,ml*)

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Tasting menu

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