

Ancestrale

milkbread buns filled with cheese & kimchi 2 pcs 85

kale shoots, pickled beets & sunflower seed dip 85

housemade sourdough bread & salted butter 55

cured red fish, tuscan kale, herbs 140

hokkaido pumpkin, potato sauce & white currant 120

oyster mushroom, beets & "vin jaune" sabayonne 140

haddock, celeriac & sauce veoluté 190

thin cut lighthouse cheese, hazelnut & brown butter 95

milk ice cream, walnuts, plums & caramel sauce 90

tasting menu 450

5 seasonal courses individually plated

4 glass wine pairing 450

21 NOV. 2025

We are proud to be certified organic with the gold cuisine label (90-100%), but it couldn't be possible without amazing producers and farmers that are working hard every day creating amazing produce.

Listed are producers featured on the current menu

kiselgården, veggies

thiese, dairy & cheese

funga farm, mushrooms

aurion, flour

fiskerikajen, fish

kysøko, fruits & berries