



Caperitif & Tonic **129,-**

Leclerc Briant, Brut Resereve Champagne **169,-**

Benoit Mulin, Cremant du Jura, Arbois **129,-**

Sparkling Water per person **49,-**

### Arakatakas Menu

Halibut, Shrimp & Juniper

*Contains M, S, MAJ*

Salsify, Egg & Black Garlic

*Contains M, E*

Skate, Mussels & Ramson

*Contains B, M*

Chicken, Kale & Söl

*Contains M, HA*

Bloodorange, Crème Fraiche & Pumpkin

*Contains BY, M*

**655,-**

**4 Courses (w/o Salsify) 575,-**

Additional Cheese **90,-**

Beverage Menu 5 Courses **575,-**

Beverage Menu 4 Courses **485,-**

The menu consists of small courses,  
we recommend 3 courses or more per person

Halibut, Shrimp & Juniper **170,-**  
*Contains M, S, MA*

Salsify, Egg & Black Garlic **160,-**  
*Contains E, M*

Vealtartar, Watercress & Truffle **185,-**  
*Contains P, M, E*

Spagetti & Bleak roe **265,-**  
*Contains: E, H, M*

Peppercrab **185,-**  
*Contains S,H,M, SJ*

Kingcrab, Carrot & Elderflower **185,-**  
*Contains M, H*

Skate, Mussels & Ramson **170,-**  
*Contains M, B*

Chicken, Kale & Söl **180,-**  
*Contains M, HA*

Veal, Sunchoke & Barley **195,-**  
*Contains M, MA*

Norwegian Cheeses **150,-**  
*Contains M,H,R,V,HA*

Bloodorange, Crème Fraiche & Pumpkin **140,-**  
*Contains BY, M*

Blackcurrant, Yoghurt & Chocolate **140,-**  
*Contains E, M*

“Svele” **40,-**  
*Contains M*

When ordering 5 courses or more per person  
the price will be 135,- per dish

\*Does not apply to these dishes

### Allergens

**M** milk, **S** shellfish, **C** selleri, **SE** mustard, **B** mollusc, **E** egg,  
**SU** sulfit, **SJ** soy, **H** wheat, **R** rye, **EM** emmer, **BY** barley, **HA**  
hazelnut, **V** walnut, **MA** almond, **P** pistasje