



Kveldens meny

Råmarinert kveite, stikkelsbær & krondill *

Fisk, melk, sulfitt

Tomat fra Bergsmyrene gård & kråkebolle

Bløtdyr, sulfitt

Squash, løpstikke & Amalfisitron *

Melk, sulfitt

Dagens fisk, ferske bønner & blåskjell

Melk, bløtdyr, fisk, sulfitt

Kylling fra Holte gård, skogsopp & mangold *

Melk, bygg, egg, sulfitt

Blåbær, tjukkmelk & mjødurt*

Melk, egg, hvete, bygg, sulfitt

6-retters meny 945,-

4-retters meny 745,- *

*4-retters meny er markert med **

Alle retter kan bestilles a la carte.

Endringer i meny kan forekomme

Drikkemeny 925,-/695,-*

Oppgradert Drikkemeny 1495,- /995,-*

Kjøkkenet er åpent mandag – lørdag: 16.00-22.00

Baren er åpen for drikke og spisegjester med mat fra vår ordinære meny, både med og uten reservasjon.



Snacks

Østers & hot sauce *Dagspris, -*

Bløtdyr, sulfitt

Charcuterie 175,-

Bygg, sennep egg

Kaviar & doughnut 155, -

Hvete, melk, egg, fisk

Arakataco 85,-

Hvete, melk, egg, fisk, bløtdyr, sennep, sulfitt

Signaturretter

Spaghetti & Ljörom 295,-

Hvete, melk, egg, fisk

Kongekrabbe fra Dundrun 295,-

Hvete, melk, soya, sulfitt

Tørrmodnet gris fra Horgen gård
(2-3 pers) 945,-

Melk, egg, hvete, bygg, sennep, selleri, sulfitt

Norske Oster 65,- pr stykk

Melk, hvete, sulfitt

Søtt til kaffen 35,- per stykk

**Spør din servitor*





Arakataka Menu

Raw halibut, gooseberries & dill *

Fish, milk, sulphites

Tomatoes from Bergsmyrene & sea urchin

Mollusc, barley, sulphites

Squash, lovage & Amalfi lemon *

Milk, sulphites

Today's fish, fresh beans & mussels

Milk, fish, molluscs, sulphites

Chicken from Holte, forest mushrooms & swiss chard *

Milk, barley, egg, sulphites

Blueberries, toffee & meadowsweet *

Milk, egg, wheat, barley, sulphites

6-course menu 945,-

4-course menu 745,- *

*The 4-course menu is marked with**

Single dishes from the menu can be ordered a la carte

Changes in the menu may occur.

Beverage Pairing 925,- / 695,- *

Upgraded Beverage Pairing 1495,- / 995,- *

Kitchen opening hours Monday-Saturday: 16.00-22.00

The Bar is open for guests to dine and drink with or without a reservation.



Snacks

Oysters & Hot Sauce

Molluscs, sulphites

Charcuterie 175, -

Barley, mustard, egg

Caviar & Doughnut 155, -

Wheat, milk, egg, fish

Arakataco 85, -

Wheat, milk, egg, fish, mollusc, mustard, sulphites

Signature dishes

Spaghetti & Ljörom 295, -

Wheat, milk, egg, fish

King crab 295, -

Wheat, milk, soy, sulphites

Dry aged pork from Horgen gård (2-3 people) 945,-

Milk, egg, wheat, barley, mustard, celery, sulphites

Norwegian cheeses 55, - per piece

Milk, wheat, sulphites

Petit fours 35, - per piece

**Ask your waiter for today's selection*



Changes in the menu may occur