

BROMS

DINNER

small dishes

- noir de bigorre 165:-
24 months
- wild boar salami 125:-
- sobrasada 110:-
chestnut honey | toasted levain bread
- lobster roll 145:-
chili | coriander
- anchovies 125:-
toasted bread | parsley
- potatoe crisp 95:-
lumpfish roe | chives | sour cream
- freshly baked sourdough bread 45:-
churn butter

starters

- tortellinis with cheese 195:-
green asparagus | ramson | sour cream
- white asparagus 185:-
lumpfish roe | sandefjordsauce
- toast "pelle janzon" 295:-
beef carpaccio | bleak roe | yolk
- veal tartar 185:-
mushrooms | jerusalem artichoke
soy | oxalis
- salmon sashimi 215/275:-
soy beans | mango | cashew | avocado
coriander | sesame | ponzu

mains

- yellow beets & yellow peas 225:-
smoked pecorino | chili
swiss chard | almond
- wild caught cod 365:-
crab | radish | harissa | grapefruit
- charcoal grilled spring lamb 355:-
green peas | pancetta | nori | wasabi
- ramson stuffed veal sausage 295:-
pork belly | morels | creamed cabbage
- rôtisserie grilled chicken 265:-
dijonnaise | green salad | french fries
- meatballs 225:-
cream sauce | lingonberry | pickles
- ribeye steak (finland) 395:-
café de paris | green beans salad
french fries

sweet

- rhubarb pie 125:-
cardamom ice cream
- newly baked madeleine cookies 95:-
coconut | punsch cream
- crème brûlée 95:-
- 36 month comté cheese 115:-
pear marmalade | fruit- & nut bread
- chocolate truffle 30:-

if you have any food allergies, please inform us

