

VAAGHALSSKIFTE

Our signature menu, made for sharing. Served for a maximum of 8 people.

The tasting menu is served to everyone seated around the table.

Served from 17:00 - last order at 21:00

VAAGHALS BREAD & SOUP

Warm brioche with ramson, sunflower bread, potato flatbread from Toten, homemade butter and whipped sour cream

NEVEMAT

Homemade ham, paté with chicken liver from Holte farm and baked celeriac

POTATO BREAD AND SMOKED VEAL TONGUE

Tarragon and pickled shallots

GRILLED HAKE

Cauliflower, Holtefjell XO cheese, fennel and white wine sauce with browned butter

BAKED CELERIAC

Sunchoke- and celeriac sauce, puffed barley, pickled celeriac

YOUNG BEEF

Cabbage, glazed beetroot, cherries and emulsion with beef jus

DRY AGED ENTRECÔTE FROM BJERKA (min. 2 persons) NOK 195 p.p.

21 days dry aged Entrecôte from Bjerka,
Served with bone marrow, horseradish, grilled broccolini,
potatoes from Vestfold and red wine jus

MILK CHOCOLATE MOUSSE

Lemon tarte, blackcurrant and yoghurt sorbet

PETIT FOURS

Small sweets from our Pastry Chef Thea and her team

8 Servings	NOK 1025
Dry Aged Entrecôte (min. 2 persons)	NOK 195 p.p.
Norwegian Cheeses (with accompaniments)	NOK 145
Alcohol-free paring	NOK 545
Wine pairing - 5 glass	NOK 995
Wine pairing - 6 glass (with sweet wine)	NOK 1145
Wine pairing from the Wine Cellar - 5 glass	NOK 1685
Wine pairing from the Wine Cellar - 6 glass (with a glass of Norwegian mead)	NOK 1830

For allergies, please ask your waiter

VAAGHALSGILDE

Minimum of 2 people and maximum of 8 people.

The tasting menu is served to everyone seated around the table.

Served from 17:00 - last order at 21:30.

VaaghalsGilde is a tribute to Norwegian ingredients from both sea and land.

We are proud to serve the season's best cuts of meat, seafood and vegetables, all sourced from our fantastic country.

For the best possible way to end your meal we suggest either DessertGilde or Norwegian cheeses.

4 Servings	NOK 985
Wine pairing - 4 glasses	NOK 885
Wine pairing from the Wine Cellar - 5 glasses	NOK 1125
Alcohol-free pairing - 4 glasses	NOK 365
Norwegian cheeses	NOK 215
Dessert Gilde	NOK 255

DESSERTGILDE

NOK 255 p.p.

Minimum of two people and maximum of eight people.

Served from 17:00

We combine all our desserts and serve it as The Grand Dessert of the house.

Of course, served to be shared!

For allergies, please ask your waiter

Served from 17:00 - last order at 21:30. Served up to a maximum of 8 people.

DRY AGED ENTRECÔTE FROM BJERKA

(270g - about 25 minutes preparation time)

NOK 595

21 days dry aged Entrecôte from Bjerka, served with bone marrow, horseradish, grilled broccolini, potatoes from Vestfold and red wine jus

SMALL COURSES

NEVEMAT

NOK 215

Homemade ham, paté with chicken liver from Holte farm and baked celeriac

POTATO BREAD AND SMOKED VEAL TONGUE

NOK 215

Tarragon and pickled shallots

GRILLED HAKE

NOK 305

Cauliflower, Holtefjell XO cheese, fennel and white wine sauce with browned butter

BAKED CELERIAC

NOK 225

Sunchoke- and celeriac sauce, puffed barley, pickled celeriac

YOUNG BEEF

NOK 335

Cabbage, glazed beetroot, cherries and emulsion with beef jus

NORWEGIAN CHEESES

NOK 215

Nut bread, homemade Norwegian flat bread "knekkebrød" and fruit chutney

MILK CHOCOLATE MOUSSE

NOK 175

Lemon tarte, blackcurrant and yoghurt sorbet

CHOCOLATE AND CEP MUSHROOM

NOK 175

Milk chocolate ganache, nemesis and ice cream with Nyr from Grøndalen farm

PETIT FOURS

NOK 175

Small sweets from our Pastry Chef Thea and her team

For allergies, please ask your waiter