

BEST OF ST. ELISABETH'S

5 COURSE TASTING MENU

995 KR

WINE PAIRING

795 KR

AMUSE-BOUCHE

A TASTE OF THE SEA, ARCTIC CHAR 'EN FEUILLE DE
BRIQUE' TOMATO WATER AND BASIL

FISH, GLUTEN

GRILLED OCTOPUS WITH CREAM EMUSLIFIED WITH EXTRA
VIRGIN OLIVE OIL

LACTOSE, SEA FOOD, CITRUS

ATLANTIC RED FISH WITH RED SAUCE AND RATATOUILLE

SULPHITE, GARLIC, CITRUS

DUCK BREAST WITH BEETROOT AND RED WINE

DUCK SAUCE

SULPHITE, GARLIC

VARIATION OF NORTH NORWEGIAN RHUBARB

AND MILK GEL

GLUTEN, LACTOSE

3 COURSE MYSTERY MENU

750 KR

LET US TAKE THE WHEEL, AND GIVE YOU A SURPRISE
GASTRONOMIC EXPERIENCE THAT WILL BLOW YOU AWAY.
ALL WE NEED TO KNOW IS YOUR ALLERGIES, THEN SIT BACK
AND LET US ENTERTAIN YOU!

WINE PAIRING

550 KR

ALLERGENS MAY VARY. PLEASE ASK YOUR WAITER FOR SPECIFIC INFORMATION



DE TRE NONNER

RESTAURANT

A LA CARTE

SMALL PLATES

SMOKED MINK WHALE TATAKII, MISO AND MORTENSIA
MARITIMA 189 KR
SEAWEED, SOJA, NUTS

SHELLFISH TARTARE, CITRUS 209 KR
SEAWEED, SOJA, NUTS, ONION

MAIN COURSE

VEAL SWEETBREADS FROM SOLBERG PETTERSEN,
PICKLED SHALLOTS AND SEASONAL VEGETABLES 459 KR
LACTOSE, SULPHITE

BUTCHER'S CHOICE WITH SEASONAL VEGETABLES
AND PURÉE 449 KR
GLUTEN, SULPHITE, LACTOSE

CATCH OF THE DAY SERVED WITH HOMEMADE
RATATOUILLE AND SAUCE PRODHON 345 KR
GLUTEN, SULPHITE, YEAST

DESSERTS

CREME BRÛLÉE 149 KR
EGGS, LACTOSE

ST. ELIZABETH'S CHEESECAKE 149 KR
LACTOSE, YOGURT, GELATINE



DE TRE NONNER

RESTAURANT