

BRASSERIE

RESTAURANT

MENY

TWIST

GAENG 139,-

(Bresert biffsuppe / Braised beef soup)
Curry, kokosmelk, mango, papaya, chili, koriander (1-b, 6, 9)
THAI CURRY; Curry, coconut milk, mango, papaya, chili, coriander

LOTUSROT 141,-

(Roten fra Lotusblomst / Root from Lotus flower)
Panko, papaya, daikon reddik, miso (1-b, 3, 4, 6, 11)
LOTUS ROOT; Panko, papaya, daikon radish, miso

GYOZA 130,-

(Svinefarse dumplings / Minced pork dumplings)
Hvitkål, soya, mirin, ingefær (1-b, 6, 11)
DUMPLINGS; White cabbage, soy, mirin, ginger

STANGE 157,-

(Kylling fra Stange gård / Chicken from Stange farm)
Bok choy, søt maissalsa & krem, vårløk (1-b, 6, 7, 9)
CHICKEN; Bok choy, sweet corn salsa & cream, spring onion

TATAKI 192,-

(Lett stekt indrefilet av storfe / Seared beef tenderloin)
Løkponzu, umami majones, hvitløkschips, daikon reddik, nori, vårløk (1, 3, 4, 6, 10)
TATAKI; Onion ponzu, umami mayonnaise, garlic chips, daikon radish, seaweed, spring onion

SØTPOTET 122,-

(Marinerte søtpotetteminger / Marinated sweet potato cubes)
Teriyaki, sriracha, honning, ingefær (1-b, 6, 11)
SWEET POTATO; Teriyaki, sriracha, honey, ginger

VILT 177,-

(Lavtemperert hjort / Venison)
Soppkraft, sautert nepe, ristet selleripuré (7, 9)
GAME; Mushroom broth, sautéed turnips, roasted celeriac purée

ØRRET 145,-

(Fra Hardanger / From Hardanger)
Søt soyasaus, edamame, gulrotpuré, aromasopp (1-b, 4, 6, 7)
TROUT; Sweet soy sauce, edamame, carrot purée, forest mushroom

BLINI 181,-

(Pannekake / Pancake)
Crème fraîche, løk, gressløk, rogn fra Kalix, sitron (1-b, 3, 4, 7)
BLINI; Crème fraîche, onion, chives, bleak roe from Kalix, lemon

PULPO 136,-

(Blekksprut / Octopus)
Chimmichurri, vårløk, pimientos padron (14)
OCTOPUS; Chimmichurri, spring onion, pimientos padron

KAMSKJELL 185,-

(Pannestekt / Panfried)
Fermentert hvitløksmajones, karse, gulrotpuré (3, 7, 10, 14)
SCALLOPS; Fermented garlic mayonnaise, cress, carrot purée

ØSTERS 49,- stk

(Gigas / Gigas)
Citronette, pæregranité (14)
OYSTER; Citronette, pear granité

SWEETS

CHOCOLATE PARFAIT 119,-

(1, 3, 7)

CITRUS EXPLOSION 108,-

(1-b, 3, 7)

CRÈME BRÛLÉE 104,-

(3, 7)

* ALLERGENER: 1. Gluten a) Semule b) Hvete c) Rug d) Bygg e) Havre f) Emmer g) Spelt h) Khorasan i) Urkorn 2. Skaldyr 3. Egg 4. Fisk 5. Peanøtter 6. Soyabønner 7. Melk (laktose) 8. Nøtter a) Mandler b) Hasselnøtter c) Valnøtter d) Pekannøtter e) Pistasjønøtter f) Paranøtter g) Macadamianøtter h) Kasjunøtter i) Muskatnøtt j) Pinjekjerner 9. Selleri 10. Sennep 11. Sesamfrø 12. Svoveldioksid og sulfitter 13. Lupiner 14. Bløtdyr
* ALLERGENES: 1. Gluten a) Semolina b) Wheat c) Rye d) Built barley e) Oat f) Bucket grain g) Spelled h) Khorasan i) Urkorn 2. Shellfish 3. Egg 4. Fish 5. Peanuts 6. Soy Beans 7. Milk (Lactose) 8. Nuts a) Almonds b) Hazel nuts c) Walnuts d) Pecan nuts e) Pistachios f) Brazil nuts g) Macadamia nuts h) Cashew nuts i) Nutmeg j) Pine nuts 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur Dioxide 13. Lupines 14. Mollusks