the Fjord Farm



17:00-20:00

Starters

Smoked Cod Soup — **210,-**
Root vegetables · leek oil · toasted barley
4, 7, 9

Farm Vegetable Salad — **195,-**
Pickles · ferments · goat cheese · fjord honey dressing
8, 10

Beef Terrine — **225,-**
Orchard apple · onion · cucumber · mustard seed
1, 3, 9, 10

Beetroot-Cured Salmon — **225,-**
Beetroot · smoked cultured cream · rye · dill
1, 4

Mains

Roast Chicken Supreme — **395,-**
Potato Anna · seasonal vegetables · chicken jus
7, 9, 10

Cod Loin — **465,-**
Potato purée · fermented radish · confit lemon & butter sauce · greens
4, 7, 9

Beluga Lentils — **365,-**
Roasted broccoli · fermented vegetables · pumpkin “xo” sauce
9

Reindeer Loin — **475,-**
Barley · mushrooms · black garlic · seasonal vegetables · reindeer jus
7, 9, 12

Desserts

Dark Chocolate Mousse — **195,-**
Almond · blueberry · brown cheese
3, 7

Orchard Apple Pie — **195,-**
Brown cheese anglaise · fermented apple
7, 8

Dessert of the Day | *Please ask us for details* — **195,-**

1 Gluten 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame seeds 12 Sulphites 13 Lupin 14 Molluscs