

10-COURSE

CHILDHOOD VISITS TO MY GRANDMOTHER AT HJELMELAND

beetroot – elderflower – smoked sour cream

Contains: gluten (wheat), milk, fish, egg, sulphites

A PILGRIMAGE FROM HITRA

scallop – tea – caviar

Contains: molluscs, fish, gluten (soy), sulphites

KINDLING FLAMES ON ARCTIC BEACHES

king crab – potato – juniper

Contains: shellfish, egg, gluten (wheat, barley), sulphites

VEGETABLES FROM THE YELLOWING MEADOWS

Jerusalem artichoke – cabbage – black garlic

Contains: gluten (wheat), egg, milk, mustard, sulphites

A POOR MAN'S FORTUNES SHIFTED

monkfish – peas – shrimp

Contains: fish, shellfish, milk, sulphites

NO REST FOR THE WICKED

gin – gooseberry – lemon verbena

Contains: egg

A MIDSUMMER'S NIGHT AT HOLTE

duck – rhubarb – turnip

Contains: milk, mustard, sulphites

THE FAT FRIAR

munkeby – sea buckthorn – bread

Contains: milk, egg, nuts (walnut), gluten (wheat), sulphites

OH, SWEET SUMMER

strawberries – "nyr" – chocolate

Contains: milk, egg, nuts (hazelnut), gluten (wheat)

OUR FAVOURITE SELECTION OF SWEETS

yuzu – salted licorice – espresso – peach

Contains: milk, nuts (traces)

1.690,-

WINE MENU

With an emphasis on taste and perfect pairings, no detail is overlooked to ensure an exceptional experience. Our dedicated team of Sommeliers led by Henrik Dahl Jahnsen will take you on a memorable wine journey. Enjoy new and inspiring selections, as well as the sought after classics from Britannia's unique wine cellar.

WINE PAIRING 10-COURSE MENU

Eight different tastes, chosen to compliment the food in the best possible way. We do not believe that quality can only be sourced from the most famed producers or areas; instead we strive to deliver you quality through variation.

1.690,-

WINE LOVER

Sometimes it's worth going the extra mile. Carefully selected wines from renowned producers, small and big, and perhaps with some extra age. Perfect for those who want to explore wine's alluring universe.

3.000,-

PRIVATE SELECTION

We invite you to enjoy the interaction between maturity and youth, contemporary and classic. Carefully selected from the Fine Wine Room in our unique cellar.

10.000,-

For a minimum of 4 guests, price per cover

JUICE MENU

If you would prefer something without alcohol, we invite you to enjoy our artisanal juice pairings.

795,-

WATER

*Where there is wine, there is water.
Pick your favourite from our selection.*

95,- per person.

Eira — still or sparkling

Very soft and pure from Syltebøkilden, Eresfjord, Møre og Romsdal, Norway

Stenkulla — still or sparkling

High mineral content and ditto flavour and benefits from Stenkulla Brunn, Västra Götaland, Sweden

San Pellegrino — sparkling

Pleasant bubbles and renowned across the world from Val Brembana, Lombardy, Italy

Aqua Panna — still

Flavoursome and characteristic from the northern Apennines, Tuscany, Italy

Badoit — sparkling

Crisp, invigorating and naturally bubbly from Saint-Galmier, Loire, France