

# THE ATELIER

AUTUMN 2021

H A V & R E S T A U R A N G

Menu

Two courses 475 kr

Three courses 585 kr

**Wine bundle**  
*which is adapted to the menu*

Wine bundle Luxery 795 kr

Wine bundle 530 kr

*We require you choice of menu, the same for everyone except those with allergies/vegetarians, two weeks prior to your visit.*



## STARTER

### Lobster soup

with grilled escallop, tarragon emulsion and ravioli made on red shrimp

*Beverage*

### Variation of beets

with deep-fried goat cheese, roasted hazelnuts and marigold

*Beverage*

### Steak tartarer

with preserved mushroom, soy emulsion, roasted sesame and blackened onion

*Beverage*



## MAIN COURSE

### Grilled veal sirloin

with crispy potato cake, tarragon sauce, crème made of roasted jerusalem artichoke, preserved mushroom and grated foie gras

*Beverage*

### Baked witch flounder

with pickled kohlrabi, baked leek, bleak roe, champagne sauce and potato purée

*Beverage*



## DESSERT

### Lemon tarte

with baked chocolate, sugarcoated pistachio, and raspberry sorbet

*Beverage*

### Crème Brûlée

with Queen's jam

*Beverage*

*Do you have allergies and want to know what the dishes contains?  
Ask us to get more info!*