

3 COURSE MENU



Starter

BURGUNDY DELICACY: Escargot croustilles, zucchini in two ways, confied garlic, herbs emulsion, morels

Or

MEDITERRANEAN FOAM: Langoustine, basil, tomato, and bulgur

Main Course

FOREST HARVEST: Gnocchi, mushroom ragout: chanterelles and ceps, charcoal oil, nasturtium

Or

FINGER SNAPPER: Crab tortellini, halibut, crab consommé, carrots, camomille oil

Dessert

BERRY REVERIE: Blueberries, meringue, raspberries, sage

Or

PARIS-BERGEN: Praliné cream, choux, nuts, frangelico ice-cream

4 COURSE MENU



Starter

BURGUNDY DELICACY: Escargot croustilles, zucchini in two ways, confied garlic, herbs emulsion, morels

Entrée

MEDITERRANEAN FOAM: Langoustine, basil, tomato, and bulgur

Main Course

FINGER SNAPPER: Crab tortellini, halibut, crab consommé, carrots, camomille oil

Or

HIKING MEETING: lamb rack, pepper sauce, fried potato terrine, black garlic, beetroots

Dessert

BERRY REVERIE: Blueberries, meringue, raspberries, sage

Or

PARIS-BERGEN: Praliné cream, choux, nuts, frangelico ice-cream

5 COURSE MENU



Starter

BURGUNDY DELICACY: Escargot croustilles, zucchini in two ways, confied garlic, herbs emulsion, morels

Entrée

MEDITERRANEAN FOAM: Langoustine, basil, tomato, and bulgur

Main Course

FINGER SNAPPER: Crab tortellini, halibut, crab consommé, carrots, camomille oil

Or

HIKING MEETING: lamb rack, pepper sauce, fried potato terrine, black garlic, beetroots

Pré-dessert

BERRY REVERIE: Blueberries, meringue, raspberries, sage

Or

LET'S GET CHEESY: Cheese plate, homemade jam and bread

Dessert

PARIS-BERGEN: Praliné cream, choux, nuts, frangelico ice-cream

6 COURSE MENU



Starter

BURGUNDY DELICACY: Escargot croustilles, zucchini in two ways, confied garlic, herbs emulsion, morels

Entrée

MEDITERRANEAN FOAM: Langoustine, basil, tomato, and bulgur

Fish main Course

FINGER SNAPPER: Crab tortellini, halibut, crab consommé, carrots, camomille oil

Meat main Course

HIKING MEETING: lamb rack, pepper sauce, fried potato terrine, black garlic, beetroots

Pré-dessert

BERRY REVERIE: Blueberries, meringue, raspberries, sage

Or

LET'S GET CHEESY: Cheese plate, homemade jam and bread

Dessert

PARIS-BERGEN: Praliné cream, choux, nuts, frangelico ice-cream

850kr per person

630kr Moon's wine pairing

920kr Sommelier's choice pairing

1000kr per person

850kr Moon's wine pairing

1400kr Sommelier's choice pairing

1150kr per person

850kr Moon's wine pairing

1600kr Sommelier's choice pairing

1300kr per person

1150kr Moon's wine pairing

1900kr Sommelier's choice pairing



AUTUMN MENU