

3 COURSE MENU



Starter

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

Or

SMOKEY SEA: Smoked halibut
cream, cucumber, halibut chip,
seaweed and aquavitt

Main Course

FORESTHARVEST: Gnocchi, mushroom
ragout: chanterelles and ceps,
charcoal oil, nasturtium

Or

THE SURFIN' PUMPKIN : Sei, pumpkin
purée, clémentine textures, cabbage, brown
butter spiced emulsion, pine oil

Dessert

FRANK'S FRUIT: Preserved plums, homemade
granola, sour apples, elderflower, caramel

Or

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

850kr per person

750kr Moon's wine pairing

950kr Sommelier's choice pairing

4 COURSE MENU



Starter

BURGUNDY DELICACY: Escargot croustis,
zucchini in two ways, confied garlic,

herbsemulsion, morels

Entrée

SMOKEY SEA: Smoked halibut
cream, cucumber, halibut chip,
seaweed and aquavitt

Main Course

THE SURFIN' PUMPKIN : Sei, pumpkin purée,
clémentine textures, cabbage, brown butter
spiced emulsion, pine oil

Or

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

Dessert

FRANK'S FRUIT: Preserved plums, homemade
granola, sour apples, elderflower, caramel

Or

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

1000kr per person

900kr Moon's wine pairing

1400kr Sommelier's choice pairing

5 COURSE MENU



Starter

BURGUNDY DELICACY: Escargot croustis,
zucchini in two ways, confied garlic,
herbsemulsion, morels

Entrée

SMOKEY SEA: Smoked halibut
cream, cucumber, halibut chip,
seaweed and aquavitt

Main Course

THE SURFIN' PUMPKIN : Sei, pumpkin purée,
clémentine textures, cabbage, brown butter
spiced emulsion, pine oil

Or

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

Pré-dessert

FRANK'S FRUIT: Preserved plums, homemade
granola, sour apples, elderflower, caramel

Or

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

Dessert

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

1150kr per person

1050kr Moon's wine pairing

1600kr Sommelier's choice pairing

6 COURSE MENU



Starter

BURGUNDY DELICACY: Escargot croustis,
zucchini in two ways, confied garlic,
herbsemulsion, morels

Entrée

SMOKEY SEA: Smoked halibut
cream, cucumber, halibut chip,
seaweed and aquavitt

Fish main Course

THE SURFIN' PUMPKIN : Sei, pumpkin purée,
clémentine textures, cabbage, brown
butter spiced emulsion, pine oil

Meat main Course

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

Pré-dessert

FRANK'S FRUIT: Preserved plums, homemade
granola, sour apples, elderflower, caramel

Or

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

Dessert

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

1300kr per person

1200kr Moon's wine pairing

1900kr Sommelier's choice pairing



AUTUMN MENU