

3 COURSE MENU



Starter

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

Or

TREASURES FROM UNDER: Fried potatoes, hazelnuts, Jerusalem artichokes, porcini, black truffle

Main Course

OPEN UP: Red wine ragout, open pasta, pickled roots vegetables, herbs, béchamel skin

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

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

Entrée

TREASURES FROM UNDER: Fried potatoes, hazelnuts, Jerusalem artichokes, porcini, black truffle

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

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

Entrée

TREASURES FROM UNDER: Fried potatoes, hazelnuts, Jerusalem artichokes, porcini, black truffle

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

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

Entrée

TREASURES FROM UNDER: Fried potatoes, hazelnuts, Jerusalem artichokes, porcini, black truffle

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