

3 COURSE MENU



Starter

MERMAID ON A PLATE : Scallop textures, watercress gnocchi, salicornia, potato cream, vin jaune caviar

Or

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

Main Course

OPEN UP: Red wine vegetarian 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

ICE & FIRE: Coconut mousse, mojito granita, quince, sea buckthorn, chili and granola

Or

CHOCOHOLIC: Chocolat biscuits, chocolate ganache, chocolate ice cream, caramelised cacao beans

850kr per person

750kr Moon's wine pairing

950kr Sommelier's choice pairing

4 COURSE MENU



Starter

MERMAID ON A PLATE : Scallop textures, watercress gnocchi, salicornia, potato cream, vin jaune caviar

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

THE SAUSAGE SPECIAL: Boudin blanc, apple, chestnuts, morrel mushroom cream, coffee infused jus

Dessert

ICE & FIRE: Coconut mousse, mojito granita, quince, sea buckthorn, chili and granola

Or

CHOCOHOLIC: Chocolat biscuits, chocolate ganache, chocolate ice cream, caramelised cacao beans

1000kr per person

900kr Moon's wine pairing

1400kr Sommelier's choice pairing

5 COURSE MENU



Starter

MERMAID ON A PLATE : Scallop textures, watercress gnocchi, salicornia, potato cream, vin jaune caviar

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

THE SAUSAGE SPECIAL: Boudin blanc, apple, chestnuts, morrel mushroom cream, coffee infused jus

Pré-dessert

ICE & FIRE: Coconut mousse, mojito granita, quince, sea buckthorn, chili and granola

Or

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

Dessert

CHOCOHOLIC: Chocolat biscuits, chocolate ganache, chocolate ice cream, caramelised cacao beans

1150kr per person

1050kr Moon's wine pairing

1600kr Sommelier's choice pairing

6 COURSE MENU



Starter

MERMAID ON A PLATE : Scallop textures, watercress gnocchi, salicornia, potato cream, vin jaune caviar

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

THE SAUSAGE SPECIAL: Boudin blanc, apple, chestnuts, morrel mushroom cream, coffee infused jus

Pré-dessert

ICE & FIRE: Coconut mousse, mojito granita, quince, sea buckthorn, chili and granola

Or

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

Dessert

CHOCOHOLIC: Chocolat biscuits, chocolate ganache, chocolate ice cream, caramelised cacao beans

1300kr per person

1200kr Moon's wine pairing

1900kr Sommelier's choice pairing



AUTUMN MENU