

## 3 COURSE MENU



### Starter

**PAUL'S GARDEN:** Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

Or

**KAMSKJELL VARSEL:** Scallops, risotto, bottarga, fermented lemon

### Main Course

**RAT IN A HAT:** Courgettes, aubergine, tomatoes, paprika, confit garlic

Or

**MEDITERRANEAN FOAM:** Langoustines, basil, tomato, and semolina

### Dessert

**SUMMER FLAVOUR:** Raspberry, verbena ice cream, kaffir oil, opaline

Or

**FOLLOW THE SUN:** Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

850kr per person

630kr Moon's wine pairing

920kr Sommelier's choice pairing

## 4 COURSE MENU



### Starter

**PAUL'S GARDEN:** Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

### Entrée

**KAMSKJELL VARSEL:** Scallops, risotto, bottarga, fermented lemon

### Main Course

**MEDITERRANEAN FOAM:** Langoustines, basil, tomato, and semolina

Or

**A WOODLAND CELEBRATION:** Duck, kanterell, cherry, potatoes

### Dessert

**SUMMER FLAVOUR:** Raspberry, verbena ice cream, kaffir oil, opaline

Or

**FOLLOW THE SUN:** Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

1000kr per person

850kr Moon's wine pairing

1400kr Sommelier's choice pairing

## 5 COURSE MENU



### Starter

**PAUL'S GARDEN:** Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

### Entrée

**KAMSKJELL VARSEL:** Scallops, risotto, bottarga, fermented lemon

### Main Course

**MEDITERRANEAN FOAM:** Langoustines, basil, tomato, and semolina

Or

**A WOODLAND CELEBRATION:** Duck, kanterell, cherry, potatoes

### Pré-dessert

**SUMMER FLAVOUR:** Raspberry, verbena ice cream, kaffir oil, opaline

Or

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

### Dessert

**FOLLOW THE SUN:** Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

1150kr per person

1000kr Moon's wine pairing

1600kr Sommelier's choice pairing

## 6 COURSE MENU



### Starter

**PAUL'S GARDEN:** Babaganoush, charcoal oil, seasonal vegetables, mixed herbs, edible flowers

### Entrée

**KAMSKJELL VARSEL:** Scallops, risotto, bottarga, fermented lemon

### Fish main Course

**MEDITERRANEAN FOAM:** Langoustines, basil, tomato, and semolina

### Meat main Course

**A WOODLAND CELEBRATION:** Duck, kanterell, cherry, potatoes

### Pré-dessert

**SUMMER FLAVOUR:** Raspberry, verbena ice cream, kaffir oil, opaline

Or

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

### Dessert

**FOLLOW THE SUN:** Polen infused brioche, brown cheese ganache, sunflower praliné, lemon ice cream

1300kr per person

1150kr Moon's wine pairing

1900kr Sommelier's choice pairing



**Moon**  
RESTAURANT

**SUMMER MENU**