

3 COURSE MENU



Starter

SUNNY SPRING: Cherry tomatoes, basil oil, croutons, tomato foam, verbena

Or

HOME SWEET HOME: Stuffed morels, chicken roulade, vin jaune emulsion, chicken tortellini, chestnut, pickle celeriac

Main Course

THE GRILLED GREENS: Grilled asparagus, asparagus cream, wild garlic mousse

Or

UER POWER: Marinated grilled uer, sweet potato purée, multiple colours carrots, citrus cream kumquat, fish jus

Dessert

QUINCE-ESSENTIAL: Pressed apple & quince, caramelised puff pastry, vanilla & rosemary ice cream

Or

CHOCO LOCO: Cookie, chocolate and cognac ice cream, chocolate espuma, kakao nibs tuiles

850kr per person

750kr Moon's wine pairing

950kr Sommelier's choice pairing

4 COURSE MENU



Starter

SUNNY SPRING: Cherry tomatoes, basil oil, croutons, tomato foam, verbena

Entrée

HOME SWEET HOME: Stuffed morels, chicken roulade, vin jaune emulsion, chicken tortellini, chestnut, pickle celeriac

Main Course

UER POWER: Marinated grilled uer, sweet potato purée, multiple colours carrots, citrus cream kumquat, fish jus

Or

TIPSY BEEF: Beef with amber ale sauce, black garlic, potato textures

Dessert

QUINCE-ESSENTIAL: Pressed apple & quince, caramelised puff pastry, vanilla & rosemary ice cream

Or

CHOCO LOCO: Cookie, chocolate and cognac ice cream, chocolate espuma, kakao nibs tuiles

1000kr per person

900kr Moon's wine pairing

1400kr Sommelier's choice pairing

5 COURSE MENU



Starter

SUNNY SPRING: Cherry tomatoes, basil oil, croutons, tomato foam, verbena

Entrée

HOME SWEET HOME: Stuffed morels, chicken roulade, vin jaune emulsion, chicken tortellini, chestnut, pickle celeriac

Main Course

UER POWER: Marinated grilled uer, sweet potato purée, multiple colours carrots, citrus cream kumquat, fish jus

Or

TIPSY BEEF: Beef with amber ale sauce, black garlic, potato textures

Pré-dessert

QUINCE-ESSENTIAL: Pressed apple & quince, caramelised puff pastry, vanilla & rosemary ice cream

Or

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

Dessert

CHOCO LOCO: Cookie, chocolate and cognac ice cream, chocolate espuma, kakao nibs tuiles

1150kr per person

1050kr Moon's wine pairing

1600kr Sommelier's choice pairing

6 COURSE MENU



Starter

SUNNY SPRING: Cherry tomatoes, basil oil, croutons, tomato foam, verbena

Entrée

HOME SWEET HOME: Stuffed morels, chicken roulade, vin jaune emulsion, chicken tortellini, chestnut, pickle celeriac

Fish main Course

UER POWER: Marinated grilled uer, sweet potato purée, multiple colours carrots, citrus cream kumquat, fish jus

Meat main Course

TIPSY BEEF: Beef with amber ale sauce, black garlic, potato textures

Pré-dessert

QUINCE-ESSENTIAL: Pressed apple & quince, caramelised puff pastry, vanilla & rosemary ice cream

Or

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

Dessert

CHOCO LOCO: Cookie, chocolate and cognac ice cream, chocolate espuma, kakao nibs tuiles

1300kr per person

1200kr Moon's wine pairing

1900kr Sommelier's choice pairing



Moon
RESTAURANT

SPRING MENU