

3 COURSE MENU



Starter

A TASTE OF HOME: Fresh cheese, pear,
walnut, vin jaune, walnut cressini

Or

IN THE MOOD FOR SEAFOOD: Prawn
ravioli, bisque, carott and
yuzu emulsion

Main Course

LONG TO BELONG: Butternut gnocchi,
salsifis, mushroom cream, miso

Or

THE NORTHERN VISITOR: Skrei fish,
cod accra, roots vegetables,
roasted tomatoes emulsion

Dessert

EXOTIC TWIST: Pistachio panna cotta and
ganache, passion fruit sorbet,
coconut biscuit

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

A TASTE OF HOME: Fresh cheese, pear,
walnut, vin jaune, walnut cressini

Entrée

IN THE MOOD FOR SEAFOOD: Prawn
ravioli, bisque, carott and
yuzu emulsion

Main Course

THE NORTHERN VISITOR: Skrei fish,
cod accra, roots vegetables,
roasted tomatoes emulsion

Or

HELLO MY DEER: Deer, turnip, shizo,
lingonberry, juniper sauce

Dessert

EXOTIC TWIST: Pistachio panna cotta and
ganache, passion fruit sorbet,
coconut biscuit

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

A TASTE OF HOME: Fresh cheese, pear,
walnut, vin jaune, walnut cressini

Entrée

IN THE MOOD FOR SEAFOOD: Prawn
ravioli, bisque, carott and
yuzu emulsion

Main Course

THE NORTHERN VISITOR: Skrei fish,
cod accra, roots vegetables,
roasted tomatoes emulsion

Or

HELLO MY DEER: Deer, turnip, shizo,
lingonberry, juniper sauce

Pré-dessert

EXOTIC TWIST: Pistachio panna cotta and
ganache, passion fruit sorbet,
coconut biscuit

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

A TASTE OF HOME: Fresh cheese, pear,
walnut, vin jaune, walnut cressini

Entrée

IN THE MOOD FOR SEAFOOD: Prawn
ravioli, bisque, carott and
yuzu emulsion

Fish main Course

THE NORTHERN VISITOR: Skrei fish,
cod accra, roots vegetables,
roasted tomatoes emulsion

Meat main Course

HELLO MY DEER: Deer, turnip, shizo,
lingonberry, juniper sauce

Pré-dessert

EXOTIC TWIST: Pistachio panna cotta and
ganache, passion fruit sorbet,
coconut biscuit

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



WINTER MENU