

3 COURSE MENU



Starter

CURING IS CARING: Salmon gravetlaks, paneer, radish, grapefruit, pink peppercorn

Or

APRÈS-SKI: Celeriac and chestnut salad, smoked potato croquetas, fondue espuma, potato brioche

Main Course

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

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

CURING IS CARING: Salmon gravetlaks, paneer, radish, grapefruit, pink peppercorn

Entrée

APRÈS-SKI: Celeriac and chestnut salad, smoked potato croquetas, fondue espuma, potato brioche

Main Course

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

Or

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

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

CURING IS CARING: Salmon gravetlaks, paneer, radish, grapefruit, pink peppercorn

Entrée

APRÈS-SKI: Celeriac and chestnut salad, smoked potato croquetas, fondue espuma, potato brioche

Main Course

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

Or

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

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

CURING IS CARING: Salmon gravetlaks, paneer, radish, grapefruit, pink peppercorn

Entrée

APRÈS-SKI: Celeriac and chestnut salad, smoked potato croquetas, fondue espuma, potato brioche

Fish main Course

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

Meat main Course

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

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

WINTER MENU