



UNION ØYE

est. 1891



Dinner

Union Øye

Monday, Wednesday, Friday and Sunday

Amuse Bouche

Løym and sour cream tart

Allergen: egg, fish, gluten, milk and sulfites

Jerusalem Artichoke Soup

Granny Smith, truffle oil
and herbs from the garden

Allergen: milk and sulfites

Lamb Loin from Local Farms

Pumpkin purée, caramelized onion,
summer cabbage and red wine jus

Allergen: celery, milk and sulfites

Røros Sour Cream Pannacotta

Blackberry compôte, sorbet
and crystallised white chocolate

Allergen: citrus/lemon, egg, gluten, milk and sulfites

Menu 1090,- per person

Wine pairing 795,- per person