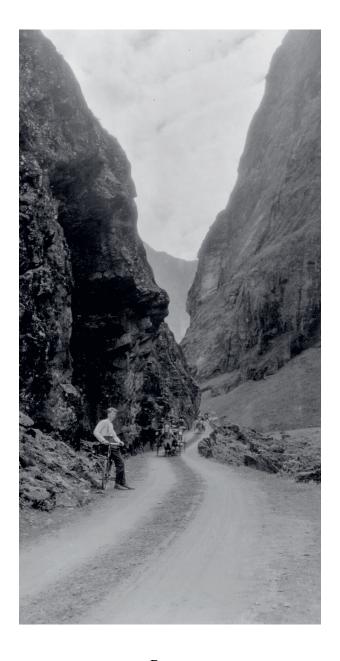


UNIUN UYE est. 1891



Dinner

Amuse Bouche Løyrom 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