



UNION ØYE

est. 1891



Dinner

Union Øye 2025

Tuesday, Thursday and Saturday

Amuse bouche

Saffron arancini with lime aioli

Allergen: citrus/lemon, egg, gluten and milk

Scallop Tartar

Elderflower, green peas and chive mayo

Allergen: citrus/lemon, egg, molluscs and sulfites

Deer from Hovdenakk

Carrot purée, seabuckthorn, baby carrots,
broccolini and red wine jus

Allergen: celery, citrus/lemon, milk and sulfites

Golden chocolate with Arctic berries

Dulcey chocolate from Valrhona,
puffed rice and cloudberry compôte

Allergen: citrus/lemon, egg, milk and sulfites

Menu 1090,- per person

Wine pairing 795,- per person