

Meny

Forrett

Røykt Blåkveite 250,-

Med puffa bygg frå Mylnå i Volda, sylta ribs og dillmajones

Allergier: egg, fisk, gluten, sitrus/sitron og sulfitt

Krabbesalat 270,-

Med eple og sjalottløk, wasabimajones, reddikcrudit  og rista brioche

Allergier: egg, gluten, melk, sennep, sitrus/sitron, skalldyr og sulfitt

Vichyssoise 245,-

Krema, kald potet- og purrel ksuppe, toppa med spr tt bacon
fr  Ringdal og urter fr  hagen

Allergier: gluten, melk, selleri, sennep, sitrus/sitron og sulfitt

Hovudrett

Indrefilet fr  Ringdal 450,-

Servert med persillerotpure, morklar, brokkolini og morkelsaus

Allergier: melk, selleri, sennep og sulfitt

Dagens Fangst 435,-

Med blomk l i variasjon, fennikelsalat og beurre blanc med  rretrogn

Allergier: fisk, melk, selleri, sesamfr , sitrus/sitron og sulfitt

Gnocchi i Bruna Sm r 385,-

Med asparges, belgfrukt, frisk mynte og surdeigsknas

Allergier: egg, gluten, melk, sitrus/sitron, soya og sulfitt

Dessert

Sjokolademousse 220,-

Cr me chantilly, konfiterte sure kirseb r og sitrongel 

Allergier: gluten, melk, n tter og sitrus/sitron

Kakao  og kanelpannacotta 210,-

Kokostr ffel og kvit sjokoladegele

Allergier: gluten, melk og n tter

Blodappelsindessert 210,-

Kvit sjokolademousse

Allergier: egg, gluten, melk, n tter, sitrus/sitron og sulfitt

Mange av rettane kan lagast glutenfri ved f respurnad.

Menu

Starters

Smoked Greenland Halibut 250,-

Puffed barley from Mylna in Volda, pickled redcurrants
and dill mayonnaise

Allergies: citrus/lemon, egg, fish, gluten and sulfites

Crab Salad 270,-

Toasted brioche bread, wasabi mayonnaise,
radish, apple and shallot

Allergies: citrus/lemon, egg, gluten, milk, mustard, shellfish and sulfites

Vichyssoise 245,-

Chilled potato and leek soup, crispy bacon
from Ringdal and garden herbs

Allergies: celery, citrus/lemon, gluten, milk, mustard and sulfites

Main courses

Beef Tenderloin from Ringdal 450,-

Parsley root pur e, morel mushrooms, broccolini

Allergies: celery, milk, mustard and sulfites

Catch of the Day 435,-

Cauliflower, fennel salad and trout roe beurre blanc

Allergies: celery, citrus/lemon, fish, milk, sesame and sulfites

Brown Butter Gnocchi 385,-

Asparagus, seasonal legumes, fresh mint and sourdough crisp

Allergies: citrus/lemon, egg, gluten, milk, soy and sulfites

Desserts

Chocolate Dome 220,-

Cr me chantilly, confit sour cherries and lemon gel

Allergies: citrus/lemon, gluten, milk and nuts

Cacao and cinnamon panna cotta 210,-

Coconut truffle, white chocolate gel

Allergies: gluten, milk and nuts

Blood orange dessert 210,-

White chocolate mousse

Allergies: citrus/lemon, egg, gluten, milk, nuts and sulfites

Most dishes can be made glutenfree upon request.