

SPECIALS

GREEN TABLE MENU

SUSTAINABLE MENU



The menu is created in collaboration with EAT - enjoy a seasonal, healthy meal, that in the same time makes the lowest possible footprint on our planet.

APPETIZER

CEVICHE NIKKEI TOFU

Tofu, "tigermjök", picklad sötpotatis, sojamarinerade ärtor, rädisa, rostad majs & sesam

Tofu, "leche de tigre", pickled sweet potato, soy-marinated peas, radish, chulpe corn, sesame

MAIN COURSE

CAULIFLOWER STEAK

Miso & tahini rostad blomkål, rostade hasselnötter, blomkålspuré & picklad rödlök

Miso & tahini roasted cauliflower, roasted hazelnuts, cauliflower puree, pickled red onions

DESSERT

BIG APPLE

Granny smith sorbet, jordärtskocksmousse, kaksmulor, rostade pistagenötter & vit choklad

Granny smith sorbet, Jerusalem artichoke mousse, cookie dough, roasted pistachio & white chocolate

3 COURSE MENU	450
2 COURSE MENU	355



KITCHEN & TABLE

ST HANSEN BANGORDBROEN