

## Menu

### Starters

Green pea soup served with onion and scallop	115 kr
Vegetarian green pea soup with egg	95 kr
Salmon apple served with dark bread and green mustard	135 kr
Confitated duck served with blackened cabbage and roasted hazelnuts	120 kr
The Sixth Barrel's game platter with pâté, air-dried elk, wild boar in sauce camelina and deer sausage flavoured with long pepper and sage	165 kr

### Main courses

Cod served with wine cooked swede, brandade on shellfish, turnips and shellfish gravy	260 kr
Vegetarian lovsyn – lasagne served with eldost from Löt, raisins and pine nuts	225 kr
Wild boar meatballs served with mushrooms, smoked celeriac, herbs and lingonberries	245 kr
Cassoulet on baked pork side, thick ribs and fennel spiced sausage served with sauerkraut boiled in red wine (only ribs 210 kr)	245 kr
Breast of guinea fowl served with parsley and sauce made of saffron and almonds	220 kr
Chuck roll served with carrots, red onion and sauce flavoured with chicken liver	265 kr

### Desserts

Sambocade – cheesecake on goat's cream cheese served with figs and candied walnuts	125 kr
Cheese from Löt served with cheese bread and quince marmalade	135 kr
Apple and honey cake served with almond milk pudding and blueberries	120 kr
Chireseye – bread pudding flavoured with cloves, served with cherry sauce, fine sugar and edible flowers	110 kr

