



## Christmas menu – sharing platters

### **Rakfisk**

**179kr/person**

Salted and fermented trout

Served with flat bread, red onion and sour cream

### **Christmas plate**

**545kr/person**

Trondheim Slaktehus

Dry-aged pork belly, home-made sausages and pinnekjøtt - cured and steamed lamb.

Served with Funken's kohlrabi mash, pinnekjøtt jus, Christmas sauce, cured red cabbage and herb potatoes

### **Lutefisk (with a second serving)**

**495kr/person**

From Værøy, Lofoten

Cured then baked cod

Served with home-made bacon butter, stewed peas, mustard sauce, boiled potatoes and brown cheese

### **Ginger bread ice cream**

**139kr/person**

With Port soaked dried fruit