



Les entrées

Duo de saint-jacques des fjords fumé de la tête aux pieds 279
Pan-seared duo of fjord's scallops handpicked and smoked a la minute with pine tree from Harestua. Barde and coral cream. Potatoes chips and algae caviar [M-LØ-SU-SK](#)

Oeuf mollet, espuma d'oursin et piquillos 189
Mollet egg, sea urchin and piquillos espuma. Green asparagus, tomato powder
[LØ-E-SU-SK](#)

Tartare de boeuf au couteau et mayonnaise de truffe 229
Beef tartare cut by hand. The tartare is prepared and seasoned by the chefs with a truffle mayonnaise and a condiment made with shiso leaves, pickles, capers and shallot. [SEN-SU-E-LØ](#)

Tapas aux saveurs d'Asie 219
Tuna mi-cuit, deep fried with peanuts crust. Green curry mayonnaise. Wasabi and sesame pop-corn. Wasabi ice-cream. [LØ-PE-SU-F-M-H-SO-E](#)

Moules légèrement fumées et pimentées. Herbes fraîches 199
Marinière mussels with smoked spices. Aromatic herbs salad. Bread croutons and black garlic. Røros cream. [LØ-SU-SK-M-BL](#)

Entrée du moment
Trust the kitchen team's inspiration.

Les plats

Magret de canard, mûre et carotte d' Orient 449
Marinated and roasted duck breast. Blackberry sauce. Glazed carrot with honey and ras-el-hanout. Carrots puree and chips. Squid ink and sarrasin crumble. [M-SU-LØ-SEL-SK](#)

Spaghetti d'épinards et champignons, bouillon et sauce champagne 389
Spinach spaghetti. Sauteed mushrooms medley. Mushrooms and pine tree bouillon. Mushrooms bread tuile. Champagne creamy sauce. Shiso oil. [LØ-SU-H-E-SO-M](#)

Turbot et concassée de tomate et paprika fumé. Arancini herbacée. 469
Pan-seared turbot. Aromatic herbs flavored arancini. Crushed tomatoes and smoked paprika with ginger and coriander. Gambas bisque. Shiso oil and radish petals. [F-LØ-SU-H-M-SK-BL](#)

B.B.B. (brisket beef bourguignon) en deux services 409
Beef brisket cook as a bourguignon. Roasted carrots petals and potatoes millefeuilles. Vegetal mushrooms raviole. Mustard seed pickles. [M-LØ-SU-SEL-SEN](#)

Chou farci au coq au vin, purée au cabillaud fumé et sauce truffe 399
Stuffed cabbage with coq au vin. Smoked cod mashed potatoes. Truffle sauce. Chickpeas shoots and flowers. [M-LØ-SU-SEL-F](#)

Cabillaud des bois et risotto crémeux 389
Pan-seared cod loin. Creamy risotto and mushrooms. Mushrooms espuma [M-LØ-F-SO](#)

Plat du moment

Main course of the moment, cooked by the kitchen team's inspiration.

Assiette de fromages 229
Assortiment of french cheeses, breads, salad and champagne dressing. [M-H-SU-SEN](#)

Les desserts

Coeur coulant chocolat, coriandre et yuzu 179
Molten chocolate cake. Sarrasin and honey crumble. Yuzu and coriander puree. Salted caramel ice-cream. [M-H-E](#)

Crème brûlée, croissant et vice versa 189
Creme brulee flavored with croissant. Croissant stuffed with creme brulee mousse. Kefir milk ice-cream [M-E-H](#)

Trio de sorbet 169
Trio of homemade sorbet. Ask the flavors available to your waiter. [M-H](#)

Gourmandise de pomme et réglisse givré 179
Sable breton with Røros butter. Apple cooked as a tatin tart. Rosemary and honey ice-cream. Super frozen licorice meringue [M-H-E](#)

Tarte au citron yuzu 179
Yuzu lemon tart. Spéculoos biscuit. French meringue. [M-H-E](#)

Cafe gourmand 179

-For the kids, everything on the menu is available at half portion.

-If you have any kind of allergy or special diet, please let your waiter know.

-Bread and butter are available on demand.

-L'ardoise Bistrot and all the team are wishing you an amazing moment with us and will work hard to please you.

Allergener

SU : Sulfitt, E : Egg, F : Fisk, SE : Sesame, SEL : Selleri, MN : Mandel, CN : Cashewnøtt, B : Bygg, L : Lupin, H : Hvete (gluten), PE : Peanøtt, SEN : Sennep, HN : Hazelnøtt, M : Melk, SK : Skalldyr, PN : Pinjekjerner, BL : Blotdyr, SO : Soya, LØ : Løk, NØ : Nøtter

