



Les entrées

La betterave et la chèvre

169

Beetroot spaghetti glazed with beetroot juice, red wine and raspberry vinegar. Goat cheese and oyster leaf whipped cream. Peanuts. Beetroots gelée. Marinated in soy sauce egg yolk. [LØ-M-E-SU-SO-PE-SEN](#)

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](#)

Carpaccio de saint-jacques des fjords et caviar d'algues

219

Carpaccio of fjord's scallops handpicked. Algae's caviar and corail espuma. [M-LØ-SU-SK](#)

Joues de lotte aux algues fumée

209

Smoked monkfish cheeks pan-seared with algae butter. Burnt lemon purée. Toasted brioche. [LØ-SU-F-M-H-E](#)

Soupe de poisson et tubes de pommes de terre marinière

199

Fish soup and potato tubes cooked in a marinière. Røros cream. [LØ-SU-SK-F-M-BL](#)

Entrée du moment

Trust the kitchen team's inspiration.

Les plats

Ravioles de légumes d'été, bouillon d' Asie 379
Spinach and tomato ravioli stuffed with fennel, coriander, squash and red pepper bell. Black tea and grilled mais infusion. Shiso oil. [LØ-SU-H-E](#)

Cabillaud, moules, safran et petits pois 389
Roasted cod, mussels and saffron creamy sauce. Green peas and wasabi puree. Sautéed green peas and oyster leaves. [M-LØ-F-PA-SK-SEN](#)

Magret de canard, framboise et panais 439
Marinated and roasted duck breast. Raspberry sauce. Roasted parsnips. Parsnip purée and chips. Squid ink and sarrasin crumble. [M-SU-LØ-SEL-SK](#)

Turbot aux couleurs Lorientaises 449
Pan-seared turbot. Sweet potato gnocchi, squid ink mashed potatoes. Summer relish (water melon, red onion, capers, aromatic herbs). Peas shoots. [F-LØ-SU-H-M](#)

B.B.B. (brisket beef bourguignon) en deux services 399
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 and chicken liver mousse. Smoked cod mashed potatoes. Truffle sauce. Chickpeas shoots and flowers. [M-LØ-SU-SEL-F](#)

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, betterave et fleurs d'hibiscus 179
Molten chocolate cake with beetroot vanilla cream. Sarrasin and honey crumble.
Pomelo puree and hibiscus granite. [M-H-E](#)

Crème brûlée comme Tintin et les oranges bleues 169
Creme brulee flavored with Grand Marnier and orange zest . Curacao and orange juice
elixir. [M-E](#)

Trio de sorbet 159
Trio of homemade sorbet. Ask the flavors available to your waiter. [M-H](#)

Tarte (pas si) fine aux pommes 169
Apple pie. Crispy butter dough with Røros butter and sugar as a Kouign-amann stuffed
with apple cooked as a tatin tart. Salted caramel ice-cream. Super frozen chipotle
meringue [M-H-E](#)

Balade en forêt noire 169
A sweet tour in the black forest. Chocolat biscuit, eucalyptus and pine tree whipped
cream. Ruccula sponge cake. Griotte cherry sorbet. [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 : Skaldyr, PN :
Pinjekjerner, BL : Blotdyr, SO : Soya, LØ : Løk, NØ : Nøtter, PA : peas

