



restaurant

applaus

# 13

## SERVINGS

THE KITCHEN SETS THE MENU  
- SOCIAL DINING –  
SERVED FOR THE WHOLE TABLE  
PR. PERSON 64€

bread & butter 1,5 €

# 5

## GLASSES

- DRINKSMENU –  
THE WAITER WILL SET THE MENU  
PR. PERSON 57€

### -Upgraded wine menu-

WINE MENU FROM  
TOP PRODUCERS.  
OUR SOMMELIER SETS THE MENU  
PR. PERSON 106€.  
SELECTED FROM THE ENTIRE TABLE

## A LA CARTE

<b>Venison tartare</b> w. horseradish, juniper, lingon & malt crackers	<b>7€</b>
<b>Dumpling</b> w. pork, mayo, sesame & cilantro	<b>7€</b>
<b>Grilled salmon</b> w. ponzu & trout roe	<b>8€</b>
<b>Soy marinated fish</b> w. Crispy unions, egg yolk & vadouvan	<b>15€</b>
<b>Fried fish</b> w. cauliflower, capers, broccoli & beurre rouge	<b>13€</b>
<b>Cheese gnocchi</b> w. guanciale, lemon & sauce bechemel	<b>15€</b>
<b>Porchetta</b> w. pickled celery, mushroom crème & karl johan blanquette	<b>14€</b>
<b>Jerusalem artichoke</b> w. hazelnuts, chips & browned sagebutter	<b>12€</b>
<b>Sandwich</b> w. duck terrine, lemon, fried egg & sauce borderlaise	<b>18€</b>
<b>Glased beetroots</b> w. shio koji, sweet potato & gizzards	<b>13€</b>
<b>Selection of cheese</b> w. cracker and compote	<b>12€</b>
<b>Christmas bar</b> w. almonds, rice & cherries	<b>11€</b>
<b>Cherry icecream</b> w. roasted almonds	<b>8€</b>
<b>Madelaines</b> w. browned lemonthyme butter & blood orange	<b>8€</b>