

Chef's three-course menu

Herring Tartare

With capelin roe, pickled beetroot, horseradish and sour cream, served toasted sourdough bread

F | M | H | SE

BBQ Glazed Pork Neck

BBQ glazed pork neck with corn cream, coleslaw and baked potatoes

M | SE | SU | SO

Rhubarb and Strawberry yogurt

Strawberry yogurt espuma, rhubarb compote, caramalized white chocolate crumble and strawberry white chocolate ganache

M | H | E | PN

MEAL ONLY 795,-
WITH WINE PAIRING 1250,-

[ALL PRICES IN NOK]

BJERCK.

RESTAURANT & BAR

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