



PILEREDDET

SUMMER 2026

ALLERGENS

G = Gluten, **S** = Shellfish, **E** = Egg, **F** = Fish, **P** = Peauts, **So** = Soy, **L** = Lactose, **N** = Nuts, **C** = Celery,
Sp = Mustard, **Se** = Sesame, **Su** = Sulfite, **Lu** = Lupine, **B** = Molluscs, **M** = Milk
All wines can contain sulfites.

ENGØ MENU

25/5-14/6

AMUSE BOUCHE

A taste of the season

x

POACHED TURBOT

Pickled leeks, marinated potatoes and vichyssoise

Recommended wine: Bellingham Old Vine Chenin Blanc 2025

F,L,Sp

SUGAR SNAP PEAS

Herb- and lemon pain perdu with lovage hollandaise and parmesan- and parma crumble

Recommended wine: Karthäuserhof Schieferkristall Riesling Trocken 2020

L,E

VEAL CULOTTE

Zucchini, lemongremolata and red wine sauce with grilled paprika and capers

Recommended wine: Villa al Cortile Brunello di Montalcino 2019

L,G(wheat),Su

NORWEGIAN BERRIES

Lemon curd, white chocolate stratos and lemon gelato

Recommended wine: Il Falchetto Moscato d'Asti Tenuta del Fant 2025

L,G(wheat),E

Engø menu - 1 095,- per person
Recommended wine menu - 845,- per person

GOURMET MENU

25/5-30/8

AMUSE BOUCHE

A taste of the season

x

VEAL TARTARE

Celeriac, pickled shallots, sherry vinegar gel and oyster emulsion

Recommended wine: Rotari Rosé Brut

B,Su

POACHED TURBOT

Pickled leeks, marinated potatoes and vichyssoise

Recommended wine: Bellingham Old Vine Chenin Blanc 2025

F,L,Sp

SUGAR SNAP PEAS

Herb- and lemon pain perdu with lovage hollandaise and parmesan- and parma crumble

Recommended wine: Karthäuserhof Schieferkristall Riesling Trocken 2020

L,E

ENGØ'S TAGLIOLINI

Pistachio pesto, burrata and smoked trout roe

Recommended wine: La Chablisienne Chablis La Pierrelée 2021

G(hvete),E,L,F,N(pistachio)

GRANITÉ

Mint, cucumber and lime with possibility to upgrade*

x

SURF & TURF

Lobster and braised pork belly with turnips, carrots and shellfish sauce

Recommended wine: Roux Saint Aubin 2023

L,S

CHEESE CART

Selection of seasonal cheeses

Recommended wine: Riesling Spätlese, Champagne or port wine

L,G(wheat),N,Su

NORWEGIAN BERRIES

Lemon curd, white chocolate stratos and lemon gelato

Recommended wine: Il Falchetto Moscato d'Asti Tenuta del Fant 2025

L,G(wheat),E

Gourmet menu - 1 695,- per person
Recommended wine menu - 1 395,- per person
*Cuban rum for granité - 45,- per person