



ENGØ GÅRD
FOR 25 YEARS

PILEREDDET
FALL 2025
1/9-8/11

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

AMUSE BOUCHE
A taste of the season
x

KINGFISH FROM FREDRIKSTAD
Pickled chantarelles, cucumber, seabuckthorn sauce and lemon verbena
Recommended wine: Schloss Lieser Riesling 2024
F

SUNCHOKE
Pickled mustard seeds, sunchoke chips and watercress
Recommended wine: Oremus Mandolas Furmint 2022
Sp,L,Su

HERB ROASTED LAMB FILET
Caramelized carrots, spelt ragù with pecorino and red wine sauce with carrot and chili
Recommended wine: Domaine Geantet-Pansiot Côteaux Bourguignons 2022
L,G(spelt),Su

ENGØ'S TIRAMISU
Mascarpone mousse, chocolate and coffee gelato
Recommended wine: Fèlsina Vin Santo del Chianti Classico 2017
L,E

Engø menu - 1 045,- per person
Rcommended wine menu - 845,- per person

GOURMET MENU

AMUSE BOUCHE
A taste of the season
x

KINGFISH FROM FREDRIKSTAD
Pickled chantarelles, cucumber, seabuckthorn sauce and lemon verbena
Recommended wine: Schloss Lieser Riesling 2024
F

HALIBUT
Green herb crust, minestrone vegetables and saffron
Recommended wine: Domaine Vacheron Sancerre 2024
F,G(wheat)

SUNCHOKE
Pickled mustard seeds, sunchoke chips and watercress
Recommended wine: Oremus Mandolas Furmint 2022
Sp,L,Su

GRANITÉ
Quince and lemon syrup
x

ENGØ'S CANNELLONI
Snow crab, pickled kohlrabi, crispy chicken skin and shellfish sauce
Recommended wine: Domaine de Bellene Savigny-Les-Beaune 2022
G(wheat),S,L,Su,E

HERB ROASTED LAMB FILET
Caramelized carrots, star anise, cinnamon and red wine sauce with carrot and chili
Recommended wine: Domaine Geantet-Pansiot Côteaux Bourguignons 2022
G(spelt),L,Su

CHEESE CART
Selection of seasonal cheeses
Recommended wine: Riesling Spätlese, Champagne or port wine
L,G(wheat),N,Su

ENGØ'S TIRAMISU
Mascarpone mousse, chocolate and coffee gelato
Recommended wine: Fèlsina Vin Santo del Chianti Classico 2017
L,E

Gourmet menu - 1 595,- per person
Recommended wine menu - 1 145,- per person