

BARE

by Chef PAK

Oysters and Shrimp

*Caviar Oscietra, salmon caviar, tomato ponzu sauce,
tartar shrimp, yuzu, trout caviar* (2, 4, 5, 6)

Salmon Sashimi

Caviar, jalapeno, green oil (2, 6)

Halibut

Redich, white truffle oil, punzu sauce (2, 6)

Nigiri

Salmon belly, Wagyu, tuna belly (2, 6)

Tuna tartare (x)

(2, 6)

Cod

Creamy miso, Kalix løyrom (2, 6)

Eel

Teriyaki (2, 6)

Whale

Cheek Gyoza, tale tartare (2)

Wagyu A5 (x)

Wagyu sukiyaki, egg yolk, salmon caviar (2, 3, 6)

Dessert (1, 2)

Petit four (1, 2)

Eight Course – Small Tasting Menu, 1395,-

Wine Pairing, 1295,-

Ten Course – Full Tasting Menu, 1595,-

Wine Pairing, 1495,-

x = Only included in the Ten Course – Full Tasting Menu