

Banquet menu

FOR THE SPECIAL OCCATION



Appetizers

BAKED SALMON

Herb salad with soy vinaigrette, wonton chips, dill mayonnaise

Allergens: fish, sesame, soy, egg, sulfites, mustard

DUCK RILLETTE

Pepper mayonnaise, pickled mustard seeds, rye bread

Allergens: egg, gluten, mustard, sulfites

Dessertes

CHOCOLATE MOUSSE ON SUNFLOWER CAKE

Raspberry sorbet

Allergens: egg, cream, gluten,

WILD BERRY MOUSSE

Lemon sorbet, meringue

Allergens: egg, lactose, gluten,

Main courses

HALIBUT

Seasonal cabbage, fennel, shellfish sauce

Allergens: fish, shellfish, lactose

SIRLOIN

Anna fries, red onion compote, broccolini, pepper sauce

Allergens: lactose, sulfites

WINEPACKAGES

3 COURSES, KR 895,-

Dishes may change without warning depending on seasonal produce

Munchs 4 course, kr 995,-

Confectionery macaroons, kr 25,- a piece

WINEPACKAGE 2 GLASSES

Our sommeliers recommandations

375,-

WINEPACKAGE 3 GLASSES

Our sommeliers recommandations

555,-