

Selskapsmeny

TIL DEN SPESIELLE ANLEDNING



Forretter

BAKT LAKS

Urtesalat med soya vinaigrette, wontonchips, dill majones

Allergener: fisk, sesam, soya, sennep, egg, sulfitt

ANDERILLETTE

Peppermajones, syltet sennepfrø, Rugbrød

Allergener: egg, gluten, sennep, sulfitt

Desserten

SJOKOLADEMOUSSE PÅ SOLSIKKEBUNN

Bringebærsorbet

Allergener: egg, gluten, laktose,

SKOGSBÆRMOUSSE

Sitronsorbet, marengs

Allergener: Egg, gluten, laktose

Hovedretter

KVEITE

Sesongens kål, fennikel, skalldyrsaus

Allergener: fisk, skaldyr, laktose

YTREFILET AV OKSE

Pommes anna, rødøk kompot, brokkolini, peppersaus

Allergener: laktose, sulfitt

3-RETTER, KR 895,-

Retter kan endres uten forvarsel avhengig av råvarer i sesong

Munchs 4-retter, kr 995,-

Konditoriets makroner, kr 25,- stk

VINPAKKER

VINPAKKE 2 GLASS

Vår vinkelners anbefaling

375,-

VINPAKKE 3 GLASS

Vår vinkelners anbefaling

555,-

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,-