



EVENT MENU

5-COURSE

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CREAMY POTATO AND LEEK SOUP

Potato – leek
(celery, garlic, milk, onion)

TARTELETTE OF SNOW CRAB

Snow crab – dill – onion – herbs
(egg, wheat, lactose, mustard, shellfish, soya)

HALIBUT

Halibut – tomato – fermented egg yolk – butter sauce
(egg, fish, milk)

DRY AGED BEEF

Dry aged beef – potato – vegetables – demi-glace
(milk, sulphites)

CHOCOLATE MOUSSE

Black currant sorbet - lemon cream - black currant tuil - chocolat sable - black currant fluid gel
(egg, milk, wheat)

Price NOK 1375 per guest

Changes may occur according to availability of the local ingredients