



# EVENT MENU

5-COURSE

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## CREAM OF MUSHROOM SOUP

Mushroom – leek purée – parsley  
(milk, sulphite)

## COD MOSAIC

Cod – kelp – pumpkin – onion – dill  
(fish)

## HALIBUT

Sterling halibut – chard – celeriac purée – shellfish foam – fennel  
(celery, fish, shellfish)

## SEASONAL VENISON

Venison – red cabbage – portwine pear – potato purée – juniper gravy  
(milk, sulphite)

## BROWN CHEESE MOUSSE

Chocolate namelaka – sea buckthorn sorbet – buckwheat – chocolate sablé  
(egg, milk, wheat)

Price NOK 1400 per guest

*Changes may occur according to availability of local ingredients*