



# EVENT MENU

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5-COURSE

## CREAM OF MUSHROOM SOUP

Mushroom – leek purée – parsley  
(milk, sulphite)

## FJORD TROUT

Smoked seaweed – fennel – pumpkin – apple – herbs  
(fish, milk)

## STERLING HALIBUT

Chard – celeriac purée – shellfish foam – fennel  
(celery, fish, shellfish)

## CALF SIRLOIN

Red cabbage – portwine pear – potato purée – juniper gravy  
(melk, 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*