



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

Potato purée – broccolini – king oyster mushroom – juniper gravy
(celery, 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