



EVENT MENU

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5-COURSE

CREAMY ONION SOUP

Croutons – parsley – bay leaf oil
(milk, wheat)

LANGOUSTINE

Herb butter – langoustine emulsion – salad
(egg, milk, shellfish)

STERLING HALIBUT

Honey fermented egg yolk cream – tomato ragout – butter sauce – roe
(egg, fish, milk)

CALF

Seasonal vegetables – potato – demi-glace with pickled mustard seeds
(celery, egg, milk, mustard, sulphite)

CHEESE MOUSSE

Gooseberry – olive oil – almond crunch
(almond, egg, milk, wheat)

Price NOK 1400 per guest

Changes may occur according to availability of local ingredients