

SELSKAPSMENY MIDDAG  
SET MENU DINNER

**MENY 1 – MENU 1**  
**725,-**

**Kalix Løyrom – *Caviar of Kalix***

Sprø steam bun, dill – *Crispy steam bun, dill*  
Inneholder: Fisk, melk, hvete – *Contains: Fish, milk, wheat*

**Grillet Okse Entrecote – *Grilled Beef Ribeye***

Grillet løk, haricots vert, tomat, saltet fleisk, pommes frites, béarnaise  
*Grilled onion, green beans, tomato, salted pork, French fries, béarnaise*  
Inneholder: Melk, egg, sulfitt – *Contains: Milk, eggs, sulphite*

**Manjari Sjokoladeterter – *Manjari Chocolate Tart***

Vaniljeis, salt karamell hasselnøttkrokan  
*Vanilla f cream, salt caramel, hazelnut brittle*  
Inneholder: Melk, egg, hvete, hasselnøtter, mandler, spor av nøtter i sjokolade  
*Contains: Milk, eggs, wheat, hazelnuts, almonds, traces of nuts in chocolate*

Inkludert Husets Kaffe eller Te – *Including House Coffee or Tea*

**VINANBEFALINGER**  
**WINE RECOMMENDATION**

**CHAMPAGNE**

Michel Turgy, Blanc de Blancs, Grand cru 795,-

**FORRETT / STARTER**

Bourgogne Chardonnay 2015, René Lequin-Colin 695,-

**HØVEDRETT / MAIN COURSE**

Châteauneuf-du-Pape 2013, Domaine de Cristia 895,-

**DESSERT**

Recioto della Valpolicella 2010, Viviani 795,-

**SELSKAPSMENY MIDDAG  
SET MENUS DINNER**

**MENY 2 – MENU 2  
725,-**

**Stekte Kamskjell – *Pan-fried Scallops***

Blomkål, lardo, rosiner, kapers, dill – *Cauliflower, lardo, raisins, capers, dill*

Inneholder: Bløtdyr, melk, selleri, hasselnøtter

*Contains: Molluscs, milk, celery, hazelnuts*

**Grillet Breiflabb – *Grilled Monkfish***

Grillede gulerøtter, potetpuré med Monte Enebro, chorizovinaigrette

*Grilled carrots, potato puree with Monte Enebro, chorizo vinaigrette*

Inneholder: Fisk, melk, mandler – *Contains: Fish, milk, almonds*

**Norske Plommer – *Norwegian Plums***

Yoghurtsorbet, financier, valnøtt nougatine

*Yoghurt sorbet, financier, walnut nougatine*

Inneholder: Melk, egg, hvete, valnøtter, hasselnøtter

*Contains: Milk, eggs, wheat, walnuts, hazelnuts*

Inkludert Husets Kaffe eller Te – *Including House Coffee or Tea*

**VINANBEFALINGER  
WINE RECOMMEDATION**

**CHAMPAGNE**

Michel Turgu, Blanc de Blancs, Grand cru 795,-

**FORRETT / STARTER**

Sancerre Classique “Les Panseillots” 2015, Caves Prieure 740,-

**HOVEDRETT / MAIN COURSE**

Chablis 1. cru “Fourchaume” 2015, Nathalie & Gilles Fevre 895,-

**DESSERT:**

Moscato d’Asti 2015, Saracco – Italia 475,-