

## Group Menus Summer 2019

### Bubbles

Michel Turgy, Blanc de Blancs, kr 875,-  
Moët & Chandon, Brut Impérial, kr 1190,-  
Torre dei Vescovi Prosecco, kr 595,-  
Cremant de Bourgogne, kr 635,-

### Choice of Appetiser

**Mozzarella from «Sørlandet»** Apricots, tomatoes, white balsamic  
*Roero Arneis "Bricco delle Ciliegie" 2016, Giovanni Almondo 785,-*  
**Tostada with Sea Bass Ceviche** Kiwi, jalapeño, cream cheese, hibiscus  
*Calles Jazz Riesling 2017, Weingut Mehrlein/Calle Fegth - Rheingau 565,-*

### Choice of Main Course

**Sterling Halibut** Tomato & ramson vinaigrette, capers, fresh herbs, new potatoes  
*Chablis Vieilles Vignes 2017, Domaine George 785,-*  
**Josper Grilled Beef Ribeye** Broccolini, tomatoes, French fries, béarnaise  
*Château Coutet Grand Cru 2016- Saint Emilion - økologisk 855,-*

### Choice of Dessert

**Wild Strawberry Sorbet** Strawberries, sabayon, meringue  
*Moscato d'Asti 2017, Saracco - Italy 0,75l 475,-*  
**Manjari Chocolate** Raspberries, white balsamic, wood sorrel  
*Recioto della Valpolicella 2011, Viviani - Italia / Italy 0,50l 795,-*

**3 Courses NOK 745,-**

House Coffee or Tea Included

### Additional Item

**Matured Cheeses** Fruit compote, bread 95,-

### Seafood Platter

Selection of seafood based upon availability,  
dressings, bread - pre order only, 48 hours

Choice of Dessert

**NOK 795,-**

House Coffee or Tea Included