



# BANQUET MENUS 2015

## Menu 1

### Starters

Cured salmon on carpaccio of venison with soy mayonnaise, radish, dill, ponzu pearls and topped with horseradish

*F, So, G, E, L*

### Main course

Carré of free-range pig with capers and onion crumble, garlic and celeriac cream, bean salad and roasting juice

*L, Su*

### Dessert

Licorice pannacotta with fresh raspberries and coconut ice cream

*L, E, Su*

KR 425,-

## Menu 2

### Starters

King crab on celeriac cream with prawn jelly and Granny Smith apples served with fennel crudite and apple vinaigrette

*L, G, SI, Su*

### Main course

Slow poached halibut from Hjelmeland topped with parsley and horseradish, asparagus and other winter greens with Hollandaise

*F, L, Su*

### Dessert

Chocolate tart with salted caramel and coffee ice cream.

*G, N, L*

KR 465,-

## Menu 3

### Starters

Risotto with mushrooms and petit pois and mushroom foam

*L, Su*

### Main course

Filet of beef with celeriac cream, salad of pickled onions, herb onion crumble and sauce Bordelaise with chorizo.

*G, L, Su*

### Dessert

Rhubarb and white chocolate mousse on strawberry salsa, chocolate crumble and vanilla ice cream

*L, G, E, N*

KR 495,-

### Allergies:

G=Gluten L=Lactose E=Eggs S=Skalldyr F=Shellfish P=Peanuts N=Nuts So=Soy SI=Celery  
Sn=Mustard Se=Sesame Su=Sulfites Lu=Lupines B=Molluscs



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## Menu 4

### Starters

Pan fried scallops, apple and fennel pureé, confided lemon, seaweed confit and shellfish foam

*B, S, Su, L*

### Main course

Fillet of venison with warm spices, parsley Royal, cabbage salad, cranberry gel and creamed mushrooms

*L, Su, E*

### Dessert

Lemon tart with meringue, raspberry sorbet and freeze dried berries

*G, L, E, Su*

KR 555,-

## Menu 5

### Starters

Løyrom, Avruga and caviar from trout served with blinis whipped Nyr and onion salad

*F, L, G, E*

### Main course

Duck breast from Holte gård, oyster mushroom, parsnip cream, tart with petit pois and a soy and port wine glaze

*L, Su, G, So, E*

### Dessert

Dark chocolate mousse with passion fruit sorbet, caramelized fennel seeds and raspberries

*L, N, E, Su*

KR 655,-

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