



PALMEN

RESTAURANT



11.00 - 16.30 17.00 - 22.00

Mandag til Fredag | Monday to Friday

12.00 - 16.30 18.00 - 22.00

Lørdager | Saturday

12.00 - 18.00

Søndager | Sunday



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SELSKAPSMENY 760,-
SET DINNER MENU 760,-

Vi ber vennligst om at det velges én hovedrett for hele selskapet
Informasjon om allergier eller spesielle dietter må være oss i hende senest 3 dager før ankomst.

Selskapet belastes for de bestilte antall menyer, hvis ikke annet er avtalt
Siste frist for endringer kl 12:00 dagen før ankomst.

*We kindly request that one menu is chosen for the entire party
Information on allergies and special diets must be sent to us no later than 3 days prior to arrival.*

*The party will be charged for the ordered numbers of the menus, unless otherwise is agreed on.
Changes must be sent latest 12:00 the day prior to the event.*





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FORRETT – STARTER

CARPACCIO

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Sort angus carpaccio, fermentert hvitløksemulsjon, syltede pærer, ruccolasalat & Parmesan
Black angus carpaccio, fermented garlic emulsion, pickled pears, rocket salad & Parmesan

INNEHOLDER / CONTAINS:

SULFITT/SULFITE, EGG, MELK/MILK

HOVEDRETTER - MAIN COURSES

SKREI

SKREI COD

Ovnsstekt skrei, kamskjell med brunet smør, blomkålpuré, bakt polenta & Champagne veloute

Oven baked cod, scallops with browned butter, cauliflower puree, baked polenta & Champagne veloute

INNEHOLDER / CONTAINS:

MELK/MILK, EGG, SKALLDYR/SHELLFISH, FISK/FISH

ELLER – OR

LAMMERYGG

LAMB BACK LOIN

Bakt artisjokker, artisjokkpuré & Norsk potetdumplings

Baked Jerusalem artichoke, Jerusalem artichoke cream & Norwegian potato dumplings

INNEHOLDER / CONTAINS:

EGG, HVETE/WHEAT, SULFITT/SULFITES

DESSERT – DESSERT

ORANSJE CREMEUX

ORANGE CREMEUX

Oransje cremeux med gresskarkaramell, sjokoladechips & dolce iskrem

Orange cremeux with pumpkin caramel, chocolate chips & dolce ice cream

INNEHOLDER / CONTAINS:

EGG, HVETE/WHEAT, MELK/MILK



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VINANBEFALNINGER – WINE SUGGESTIONS

CARPACCIO

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Hvit / white

2020 Vermentino La Pettegola Castello Banfi Tuscany Italy 715,-

Rød / red

2020 Valpolicella Torre del Falasco Cantina Valpantena Veneto Italy 695,-

SKREI

SKREI COD

Hvit / white

2020 Pinot Blanc Kritt Marc Kreydenweiss Alsace France 650,-

2019 Pouilly Fume Jean Claude Dagueneau Loire France 895,-

Rød / red

2019 Blauer Zweigelt Rudolf Rabl Burgenland Austria 625,-

2020 Pinot Noir La Vignée Domaine Bouchard Burgundy France 890,-

LAMMERYGG

LAMB BACK LOIN

2019 Blauer Zweigelt Rudolf Rabl Burgenland Austria 625,-

2019 Carignan Veilles Vignes Domaine Lafage Cayrol Roussillon France 760,-

2020 Le Volte dell 'Ornellaia Tuscany Italy 875,-

ORANSJE CREMEUX

ORANGE CREMEUX

2014 Nederburg Noble Late Harvest Western Cape South Africa 69,- 6cl