

“People who love to eat,
are always the best people.”



HOTEL NORGE

BY SCANDIC

The Nova menus

On the following pages we present a selection of exciting menus you can choose from. Our produce is locally sourced, but we gather inspiration and impulses from all over the world.

The menus are created by our Chef Advisor and former Bocuse d'Or winner, Ørjan Johannessen, in collaboration with Head Chef Tore Espenes and his excellent team.

We give our guests the best ingredients Western Norway has to offer, and combine them with exciting international flavors and techniques.

Welcome!

THE MENU 1

Kr 595,-

APPETIZER

Smoked trout

*Pickled cucumber, horseradish
cream and rye crisps*

Wine recommendations

Neef-Emmich Riesling Trocken 2016 Kr 585,-

or

Deusa Nai Albariño 2016 Kr 695,-

MAIN DISH

Pork confit

*Sweet potato purée, pickled onion and jus
with mustard seeds and tarragon*

Wine recommendations

Fontanafredda Ebbio Langhe

Nebbiolo 2016 Kr 655,-

or

Domaine Buchard Bourgogne

Pinot Noir La Vignée 2015 Kr 800,-

DESSERT

Chocolate ganache

Nuts and Chantilly

Wine recommendations

Fontanafredda Brachetto d'Acqui

Kr 60 Pr Class. Bottle Kr 670,-

or

Recioto Della Valpolicella,

Monte del Fra, Pr Class 155. Bottle Kr 1195,-

THE MENU 2

Kr 675,-

APPETIZER

Bergen fish soup

*Fish dumplings, julienne vegetables
and purslane*

Wine recommendations

Monte Del Fra Cà Del Magro
Custoza Superiore 2015 Kr 535,-

or

Jean-Marc Brochard Chablis Vieilles
Vignes Sainte Claire Kr 860,-

MAIN DISH

Rack of lamb

- French service

*Parsnip, celeriac cream, potato terrine
and lamb jus with rosemary*

Wine recommendations

Barone Montalto Nero D'avola
Organic 2016 Kr 550,-

or

Perelada 5 Fincas Reserva
2012 Kr 720,-

DESSERT

Apples from Hardanger

- done two ways

Espresso crumble

Wine recommendations

Esterházy Beerenauslese 2015
Kr 120 Pr Glass. Bottle kr 685,-

or

Silvaner Eiswein, Anselmann 2009.
Kr 165 Pr Glass. Bottle kr 940,-

THE MENU 3

Kr 695,-

APPETIZER

Creamed lobster soup

Fennel, tomato and crème fraîche

Wine recommendations

Monte Del Frà Cà Del Magro
Custoza Superiore 2015 Kr 535,-
or

Franck Millet Sancerre 2017 Kr 775,-

MAIN DISH

Veal

*Cabbage, chanterelle, parsley-root
and veal jus*

Wine recommendations

Fontanafredda Ebbio Langhe
Nebbiolo 2016 Kr 655,-
or

Francois Villard Saint-Joseph
Mairlant 2015 Kr 855,-

DESSERT

Coconut cake

Passion fruit, sorbet

Wine recommendations

Esterházy Beerenauslese 2015
Kr 120 Pr Glass. Bottle kr 685,-
or

Silvaner Eiswein, Anselmann 2009.
Kr 165 Pr Glass. Bottle kr 940,-

THE MENU 4

KR 725,-

APPETIZER

Lightly cured venison

*Wild garlic emulsion, pickled pumpkin
and pumpkin seeds*

Wine recommendations

Monte Del Frà Soave Classico 2016 Kr 600,-

or

Bonnet-Huteau Muscadet De Sèvre

Et Maine Cru Goulaine 2013 Kr 795,-

IN BETWEEN

Halibut

*Butter sauce, whitefish roe
and spinach*

Wine recommendations

Monte Del Frà Cà Del Magro Custoza
Superiore 2015 Kr 535,-

or

Domaine Bouchard Mâcon-Lugny

Saint-Pierre 2016 Kr 765,-

MAIN DISH

Beef tenderloin

*Variety of onion, broccolini, oxtail jus
and tarragon emulsion*

Wine recommendations

Amalaya Malbec 2016 Kr 665,-

or

Château Timberlay Bordeaux

Supérieur 2014 Kr 720,-

DESSERT

Sea buckthorn tart

Meringue

Wine recommendations

Esterházy Beerenauslese 2015
Kr 120 Pr Glass. Bottle kr 685,-

or

Silvaner Eiswein, Anselmann 2009.

Kr 165 Pr Glass. Bottle kr 940,-

THE MENU 5

Kr 795,-

APPETIZER

Arctic char

Soy-syrup, sesame, avocado and mango

Wine recommendations

Fontanafredda Roero Arneis
Pradalupo 2016 Kr 645,-

or

Weltner Gipskeuper Sylvaner
Troocken 2016 Kr 775,-

IN BETWEEN

Jerusalem artichoke soup

*Smoked cod, pickled onion, trout roe
and watercress*

Wine recommendations

Monte Del Frà Cà Del Magro Custoza
Superiore 2015 Kr 535,-

or

Katharina Mowinckel Château K
Blanc 2015 Kr 825,-

MAIN DISH

Reindeer

Red cabbage cooked in spices, parsnip, Madeira jus

Wine recommendations

Monte Del Frà Valpolicella Classico
Superiore Ripasso Lena Di Mezzo 2012 Kr 655,-

or

Katharina Mowinckel Château K
Rouge 2015 Kr 905,-

CHEESE

Wine recommendations

Graham's 20 Years Old Tawny Symington
Family Estate 145 Pr Glass

DESSERT

Lime ganache

Pistachio, thyme, white chocolate

Wine recommendations

Esterházy Beerenauslese 2015
Kr 120 Pr Glass. Bottle kr 685,-

or

Silvaner Eiswein, Anselmann 2009.
Kr 165 Pr Glass. Bottle kr 940,-

ALLERGENS

THE Menu 1

*Contains: fish, milk, eggs,
wheat, rye, sulfites, almonds, barley,
soy, hazelnuts*

THE Menu 2

*Contains: Fish, milk, sulfites, wheat, eggs,
soy, almonds*

THE Menu 3

Contains: shellfish, milk, eggs, wheat, soy

THE Menu 4

*Contains: eggs, mustard, sulfites, fish,
wheat, milk, soy*

THE Menu 5

*Contains: fish, sesame, soy, wheat, sulfites,
eggs, milk, pistachio*