Gruppemeny

Vinter/Jul 2026

2 retter – 695.- per person

3 retter – 895.- per person

Brød, smør, marinerte oliven og ristede mandler ved ankomst

FORRETTER

Gravlaks (rødbet, tranebær, pepperrot) rømme, agurk

ELLER

Antipasti – to varianter spekemat, to Norske oster,
nøtter, hjemmelaget marmelade

(Riesling)

HOVEDRETTER

Stekt torsk med jordskokkpure, hvitvinssaus, syltet gulrot,
urtebakte småpoteter.

ELLER

Lettrøkt andebryst med seller- og eplepure, demi-glace med tranebær, østerssopp

(Chardonnay/ Pinot Noir)

DESSERT

Blåbærpannacotta med inglesesaus og hasselnøtter

ELLER

Sjokoladeganache med Toffeesaus, peanutter og vaniljeis

(Port/Sauternes)

Vinpakke inkludert kaffe

2 retters (Hovedrett og dessert) - 3 glass - 475,-

3 retters (Forrett, hovedrett, dessert) - 4 glass - 645,-

Alkoholfri pakke med kaffe

2 retters - 295,-

3 retters - 395,-

Set Menu

Winter/Christmas 2026

2 courses – 695.- per person

3 courses – 895.- per person

Bread, butter, marinated olives, salt roasted almonds upon arrival

STARTERS

"Gravlaks" (beetroot, cranberry, horseradish) sour cream, cucumber

OR

Antipasti (good to share) two varieties of cured meat, two types of Norwegian cheese, nuts, house-made jam

(Riesling)

MAIN COURSES

Fried cod with Jerusalem artichoke puree, white wine sauce, pickled carrot, herb roasted baby potatoes.

OR

Lightly smoked duck breast with celery and apple pure, demi-glace with cranberry, oyster mushrooms.

(Chardonnay/ Pinot Noir)

DESSERT

Blueberry panna cotta with inglese sauce and hazelnut

OR

Chocolate ganache with Toffee sauce, peanut and vanilla ice cream

(Port/Sauternes)

Wine pairing with coffee

2 course (Main and dessert) - 3 glasses - 475,-

3 course (Starter, main, dessert) - 4 glasses - 645,-

Alcohol free pairing with coffee

2 course - 295,-

3 course - 395,-