

**SELSKAPSMENY MIDDAG
SET DINNER MENUS**

MENY A – MENU A 735,-

Eldhusrøkt Laks – «Eldhus Smoked» Salmon

Sprø tortilla, jalapeno, hylleblomst – Crispy tortilla, jalapeno, elderflower

Inneholder: Fisk, melk – Contains: Fish, milk

Jospergrillet Okse Entrecote – Josper Grilled Beef Ribeye

Grønn salat, Hanasandtomater, pommes frites, béarnaise

Green salad, “Hanasand” tomatoes, French fries, béarnaise

Inneholder: Melk, egg, sulfitt, sennep, fisk, bygg – Contains: Milk, eggs, sulphite, mustard, fish, barley

Panna Cotta

Mojitosorbet, hvit sjokolade, eple

Mojito sorbet, white chocolate, apple

Inneholder: Melk, egg, gelatin – Contains: Milk, eggs, gelatine

Inkludert Husets Kaffe eller Te – Including House Coffee or Tea

**VINANBEFALINGER
WINE RECOMMEDATION**

CHAMPAGNE

Michel Turgy, Blanc de Blancs, Grand cru 875,-

FORRETT – STARTER

Grüner Veltliner Freiheit 2016, Weingut Proidl – Kremstal 645,-

HOVEDRETT – MAIN COURSE

Châteauneuf-du-Pape 2015, Domaine de Cristia 995,-

DESSERT

Moscato d’Asti 2017, Saracco – Italia/ Italy 0,75l 475,-

**SELSKAPSMENY MIDDAG
SET DINNER MENUS**

MENY B – MENU B 735,-

Grønn Asparges – Green Asparagus

Brønnkarse, spicy brødkrumme, hollandaise

Watercress, spicy bread crumbs, hollandaise

Inneholder: Melk, egg, hvete, sulfitt - Contains: Milk, eggs, wheat, sulphite

Pannestekt Laks – Pan-fried Salmon

Fersksyltet agurk, reddik, sellerismørsaus, ramsløkolje, nypoteter

Freshly pickled cucumber, radish, celery butter sauce, wild garlic oil, new potatoes

Inneholder: Fisk, melk, selleri, sulfitt - Contains: Fish, milk, celery, sulphite

Norske Jordbær – Norwegian Strawberries

Sabayonne, markjordbærsorbet, pikekys - Sabayon, wild strawberry sorbet, meringue

Inneholder: Melk, egg, sulfitt - Contains: Milk, eggs, sulphite

Inkludert Husets Kaffe eller Te - Including House Coffee or Tea

**VINANBEFALINGER
WINE RECOMMEDATION**

CHAMPAGNE

Michel Turgy, Blanc de Blancs, Grand cru 875,-

FORRETT – STARTER

Sancerre Classique « Les Panseillots » 2016,

Caves Prieure - Loire 795,-

HOVEDRETT – MAIN COURSE

Chablis 1. cru « Fourchaume » 2016,

Nathalie & Gilles Fevre 995,-

DESSERT

Moscato d’Asti 2017, Saracco - Italia/ Italy 0,75l 475,-

**SELSKAPSMENY MIDDAG
SET DINNER MENUS**

MENY C – MENU C 775,-

Skalldyrplata – Seafood Platter

Utvalg av sjømat etter dagens tilgang, servert med ulike dressinger og brød
Selection of seafood based upon availability, served with various sauces and bread

Inneholder: Skalldyr, bløtdyr, egg, sennep, melk, hvete, sulfitt
Contains: Shellfish, molluscs, eggs, mustard, milk, wheat, sulphite

«Frozen Mango Smoothie Bowl»

Ingefær, bringebær, sitronsablé – Ginger, raspberries, lemon sablé

Inneholder: Melk, egg, mandler, hvete, gelatin
Contains: Milk, eggs, almonds, wheat, gelatine

Inkludert Husets Kaffe eller Te – Including House Coffee or Tea

**VINANBEFALINGER
WINE RECOMMEDATION**

CHAMPAGNE

Michel Turgy, Blanc de Blancs, Grand cru 875,-

HOVEDRETT – MAIN COURSE

Chablis 1. cru « Fourchaume » 2016,
Nathalie & Gilles Fevre 995,-

DESSERT

Cold Hand Malus Danica Iseple 2014,
Danmark/ Denmark 0,371 960,-