

Christmas Group Menus 2018

Aperitif

Michel Turgy, Blanc de Blancs, NOK 875
Moët & Chandon, Brut Impérial, NOK 1190
Torre dei Vescovi Prosecco, NOK 595
Cremant de Bourgogne, NOK 635
Harahorn & Tonic, NOK 158

THEATERCAFEEN MENU

Starter

Beet Root Tartare Yellow beets, Haukeli goat cheese, hazelnuts
Pouilly-Fumé "Calcite" 2016, Francis Blanchet NOK 695

Choice of Main Course

Pan-fried Wild Halibut Flower sprouts, green pea puree, soy and brown butter
Mercury Blanc 2016, Dom. Juillot NOK 795

Josper Grillet Beef Ribeye Green beans, tomatoes, French fries, truffle jus
Château Lapourcaud-Bellevue 2014, Franck Despaigne NOK 695

Dessert

Coffee Éclair Toffee sauce, Marsala, caramelised popcorn
Château Myrat 2010, Sauternes - Frankrike / France 0,37l NOK 595

3 Courses NOK 795

House Coffee or Tea Included

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CHRISTMAS MENU

Starter

Fermented Trout Tartare Chives, sour cream, crispy potato chips
Calles Jazz Riesling 2016, Weingut Mehrlein/Calle Fegth NOK 545

Choice of Main Course

Lyed Cod from Lofoten Mushy peas, Idsøe bacon butter, fingerling potatoes
Bramito Chardonnay 2016, Antinori NOK 625

Salted and Steamed Lamb Sausage from Voss, mashed swedes, fingerling potatoes
Viviani Valpolicella 2016, Cantina Viviani NOK 665

Dessert

Cloudberry Sorbet Coconut cream, aquavit, coconut crumble
Riesling Beerenauslese 2013, Weinrieder- Østerrike / Austria 0,371 NOK 565

3 Courses NOK 955

House Coffee or Tea Included