



Main menu

Starters

Strawberry delights NOK 40

Shrimps "naturelle" NOK 94

Wraps/baguette NOK 105

"A taste of Norway" *served in portion glasses* NOK 135

Buffet

Buffet lunch NOK 312

Norwegian shrimps served with mayonnaise, lemon, bread and butter NOK 258

Tapas *includes a selection of petit fours* NOK 420

A taste of Norway *includes a selection of petit fours* NOK 485

Seafood treasures *includes a selection of petit fours* NOK 620

Desserts

Cakes NOK 75

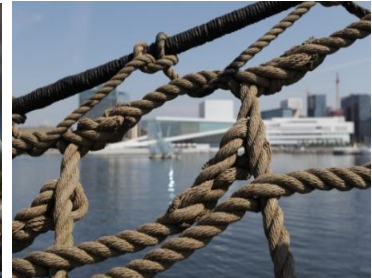
Strawberries NOK 110

A selection of petit fours NOK 110

Coffe NOK 40

3- course wedding meny

Price on request



Buffet lunch

Smoked salmon with scrambled eggs

Salmon with caesar salad

Chicken breast with chickpea salad

Cured meat with sour cream

Orange Ham with colslaw

Roast beef with potato salad

Fresh salad

Bread & butter

Dessert of the day

NOK 312



Tapas

Seafood salad with wild shrimps "Salpicon"

Smoked salmon with dill, radish and pickled cucumber

Serrano ham with caramelized figs

Spanish chili sausage

BBQ chicken dubs

Manchego with walnuts and honey

Spanish potato salad with olives, baked pepperfruit and onion

Escalivada - spanish roasted vegetable ragu

Fresh beans with lemon, garlic and olive oil

Home made aioli

Fresh bread

A selection of petit fours

NOK 420



A taste of Norway

Hitra crab salad with dill and lemon

Hand peeled shrimp with dandelion syrup

Smoked salmon from the Sognefjord

Salmon sashimi with horseradish and fried capers

A selection of cured meats and mutton

Kraftkar from Tingvoll (*matured blue cheese*) with cranberries

Holtefjell cheese - pine needles syrup

Nyr (*fresh cheese*) from Grøndalen farm

Scrambled eggs with lovage and wild garlic - Røros sour cream

Mashed almond potatoes with cardamom

Bean and sprout salad with apple

Salad of barley from Holli mill - Fresh salad

Caramelised cream of carrot - Pickled beets

Flatbread - Organic bread

A selection of petit fours

NOK 463



Seafood treasures

American lobster ½

Freshly caught langoustines from Hitra

Crab rillette on Hitra crab with lemon and dill

Oysters "fin de Clair" with white wine vinegar and shallots

Steamed Risør mussels with IPA and wild garlic

Ceviche of scallops with lime and coriander

Salmon sashimi with horseradish and Tulse (seaweed)

Shrimps 70/90 Arctic shrimp

Fresh salad

Mustard Mayonnaise

Aioli

Cucumber Dressing

Tomato Salad with lovage and rock mint

Organic bread

A selection of petit fours

NOK 621