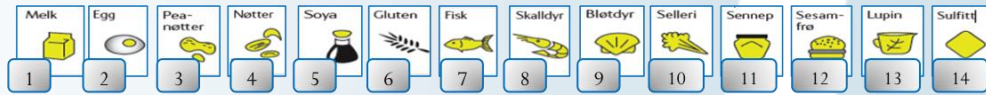




Menu Grace 2017

It is an EU requirement that we mark our menus with allergens, the numbers in the menu refer to this section:



Although we have marked our menus, it's nice if you give us a notice as soon as possible, then we can take the appropriate steps as we make the food.

Best regards

Grace

Grace canapés

NOK. 235,-

Snacks served at the start of the trip.

Made after customers' requirements and the chef's creativity.

(Allergens becomes marked)

Oyster

Today's price

(Current price in relation to the type of oysters that are available.)

(9)

Grace charcuterie

Kr. 185,-

A selection of cured meat and olives.

(Allergens becomes marked)

All prices exclude 25% VAT.





Grace sharing menu

Sharing menu – fish and shellfish

NOK. 650,-

Today's appetizer (based on the current supply of fish)

Gratinated lobster with tarragon (1,8)

Trout with porcini ponzu (1,5,7)

Fried scallops with caviar avuga (1,7,9)

King crab with hazelnuts (2,4,8)

Fresh crudités salad (10,11,14)

Served with:

Bread (1, 6)

Horseradish mayonnaise (2, 11)

Sour cream (1)

Dessert:

Almond clafoutis with sorbet(1,2,4)

Sharing menu – mixed

NOK. 690,-

Today's appetizer (based on the current supply of fish)

Gratinated lobster with tarragon (1,8)

Fried scallops with caviar avuga (1,7,9)

Beef with celery and truffle (1,10,14)

Lamb with apple and porcini (1,14)

Fresh crudités salad (10,11,14)

Served with:

Bread (1, 6)

Horseradish mayonnaise (2, 11)

Sour cream (1)

Dessert:

Almond clafoutis with sorbet(1,2,4)

Something sweet after dinner?

Chocolates (1,2,4)

NOK 72,-

All prices exclude 25% VAT..





Grace 3 or 5 course menus

3 course

NOK. 620,-

Flaked cod with mushroom cream and Jerusalem artichoke (1,7)



Citrus baked halibut with fried green kale and soy butter (1,5,6,7)



Homemade vanilla ice cream with berries (1,2,4)

5 course

NOK. 825,-

Kalix whitefish roe (1,6,7)



King crab with hazelnuts and horseradish mayonnaise (2,4,8)



Turbot with shellfish risotto (1,7,8)



Beef tenderloin with caramelized onions and scorzonera (1,14)



Crème brûlée (1,2)

Chefs menu:

Your requests and the creativity of our amazing chef.
Price is based on how many courses and ingredients used.

All prices exclude 25% VAT.

