



Main menu

Starters

Strawberry delights NOK 45

Shrimp "naturelle" NOK 96

Wraps/baguette NOK 105

"A taste of Norway" *served in portion glasses* NOK 145

Buffet

Lunch buffet NOK 325

Norwegian shrimp served with mayonnaise, lemon, bread and butter NOK 278

Tapas *includes a selection of petit fours* NOK 435

A taste of Norway *includes a selection of petit fours* NOK 510

Seafood treasures *includes a selection of petit fours* NOK 635

Desserts

Cakes NOK 75

Strawberries NOK 115

A selection of petit fours NOK 115

Coffe NOK 32

3- course wedding meny

Price on request



Starters

Strawberry delights NOK 45

perfect with sparkling wine

Shrimps "naturelle" NOK 96

Wraps/baguette NOK 105

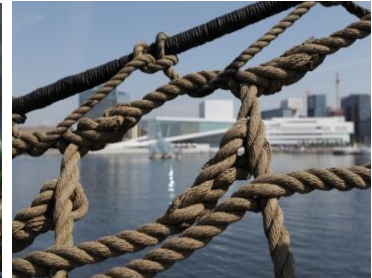
Smoked salmon, chicken, vegetarian

Small starters served in portion glasses NOK 145

1 fish, 1 meat, 1 vegetarian

3 per person

25% VAT are not included in the prices. We reserve the right to alter menus and prices. Norway Yacht Charter AS 2018



Lunch buffet

Smoked salmon with scrambled eggs

Salmon with caesar dressing

Chicken breast with chickpea salad

Cured meat with sour cream

Provençal ham with colslaw

Roast beef with potato salad

Fresh salad

Bread & butter

Dessert of the day

NOK 325



Tapas

Scampi with chili and coriander

Salmon ceviche with lime, cucumber, radish and pomegranate

BBQ chicken clubs

Spicy pork barbecue "Pincho moruno"

Spanish Fuet sausage

Serrano ham with caramelised onion

Manchego with akasie honey and olives

Spanish potato salad with olives, baked pepperfruit and onion

Fresh beans with lemon, garlic and olive oil

Sherry tomato salad

Home made aioli and red/green mojo salsa

Fresh bread

A selection of petit fours

NOK 435



A taste of Norway

Raw marinated fish with sprouts

Shellfish salad with shrimps, crayfish and dill

Smoked salmon with mustard dill dressing

Calf tenderloin with capers and parsley

A selection of cured meat with home made marmelade

Kraftkar from Tingvoll (matured blue cheese) with blackcurrant chutney

Holtefjell cheese with home made jam

Nyr (fresh cheese)

Baked potato salad with creme fraichefried capers

Salad with cauliflower, apple and radish sprouts

Asparagus bean salad

Pickled onions with laurel and juniper

Pickled chanterelles

Home made scrambled eggs

Flat bread, bread and Kviteseid butter

A selection of petit fours

NOK 510



Seafood treasures

Lobster salad

Ceviche on cod with cucumber, apple and mint

Sea crab with coriander

Steamed mussels with white wine and ramson

"Sashimi" salmon with soy sesame dressing

Citrus marinated halibut with estragon emulsion and dillapple jelly

Scampi with chilli and coriander

Oven baked halibut with peperonata

Cucumber salad with apple vinaigrette and dried olives

Broccoli salad with mango, spinach and green cabbage

Home made aioli and mayonnaise

Fresh bread

A selection of petit fours

NOK 635

25% VAT are not included in the prices. We reserve the right to alter menus and prices. Norway Yacht Charter AS 2018