

Dinner GROUP MENU

served from 6 pm

MENU 1 – 1.160,-

Duck foie gras terrine served with orange confit, date bread and balsamico reduction

Yellow fin tuna fried in nori seaweed served with soba noodles, mango, sweet peas and tonkatsu sauce

Three kinds of creme bruleé – vanilla, coconut, passionfruit

Menu 2 - 1.140,-

Two Kinds of Tartar – Tuna tartar with sesame and chilli sauce and Salmon tartar served with cucumber, avocado and pepper coulis

Argentinian pepper steak served with gratinated potatoes and pepper sauce

Hot raspberries with vanilla ice cream, coconut wafer and mint

Menu 3 - 1.140,-

Beef carpaccio – with rucola, parmesan, basil pesto and lemon

Baked Norwegian Salmon served with grilled vegetables, a potatoes and chive mash and Vierge sauce

Tiramisu – traditional Italian dessert made from mascarpone, sponge biscuits, coffee and Amaretto

Menu 4 - 910,-

Barock salad – mixed green salad with cherry tomatoes, sundried tomatoes, mozzarella, parma ham, crutons and balsamico dressing

Baked chicken breast marinated in yogurt and chilli served with Basmati rice, coriander-lemon creme fraiche and red curry sauce

Vanilla cheese cake served with strawberries, forest fruit and raspberry sauce