

New Year's Eve Menu 2025

SALMON AND HALIBUT MOSAIC

herb oil, pickled onion, rye bread chips

(4, 24)

Wine recommendation: Bollinger Special Cuvee Champagne

NOK 230,-

BEEF TENDERLOIN

Bordelaise sauce, artichoke cream, artichoke chips, asparagus

(11, 25)

Wine recommendation: Barbera D'Alba Fontanafredda, Piedmont, Italy

NOK 195,-

CHOCOLATE MOUSSE

Dark chocolate mousse cake

(3, 5, 11, 22)

Wine recommendation: Recioto della Valpolicella DOC, Italy

NOK 130,-

Price per person NOK 990,-

All prices are in NOK

Allergens: ① Celery ② Crustaceans ③ Eggs ④ Fish ⑤ Wheat ⑥ Rye ⑦ Barley ⑧ Oat ⑨ Spelt ⑩ Lupin ⑪ Milk
⑫ Mollusks ⑬ Mustard ⑭ Almonds ⑮ Hazel nuts ⑯ Walnut ⑰ Macadamia ⑱ Cashew nut
⑲ Pecan nut ⑳ Brazil nut ㉑ Pistachio nut ㉒ Peanuts ㉓ Sesame ㉔ Soy ㉕ Sulphite/Sulfur dioxide

