

3-RETTERS BANKETTMENY

JUNI - SEPTEMBER 2025

ØRRET TATAKI MED RISTA SESAMFRØ

Reddik, knutekål, stangselleri
Hvit soyamajones, eplesaus

Inneholder: fisk, egg, sennep, soya, sesam

YTREFILET AV KALV

Bakt gulrotpure
Nepe, brokkolini, jordskokk,
Chimichurri
Fløtegratinerte poteter og peppersaus

Inneholder: melk, egg, selleri, sulfitt

DEKONSTRUERT OSTEKAKE

Mascarponekrem med hvetecrumble
Jordbærgele og rabarbracrudite

Inneholder: melk, gluten, egg

925,-



3-COURSE BANQUET MENU

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TROUT TATAKI WITH TOASTED SESAME SEEDS

Radish, kohlrabi, celery

White soy mayonnaise

Apple sauce

Allergens: fish, egg, mustard, soy, sesame

VEAL SIRLOIN

Baked carrot purée

Turnip, broccolini, Jerusalem artichoke

Chimichurri

Creamy gratinated potatoes and pepper sauce

Allergens: milk, egg, celery, sulfite

DECONSTRUCTED CHEESECAKE

Mascarpone cream with wheat crumble

Strawberry jelly and rhubarb crudité

Allergens: gluten, milk, egg

925,-

