

# Banqueting Menus 2010

BANQUETMENU 1

## **APPERTISER**

Smoked Norwegian scallops with basil cream,  
herb salad, salmon roe and sherry tomato couli

**135,- NOK**

## **MAIN COURSE**

Thyme roasted beef tenderloin with long pepper  
sauce, seasonal vegetables, sautéed mushrooms  
and au gratin potatoes

**355,- NOK**


## **DESSERT**

Crème brûlée

**125,- NOK**



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BANQUETMENU 2

## **APPERTISER**

Trout "sashimi style" marinated in Sauternes and coriander served with an avocado terrine, lemon Sabayon and herb oil

**125,- NOK**

## **MAIN COURSE**

Herb roasted veal fillet with bacon Rösti potatoes, roasted oyster mushrooms, green asparagus topped with a Barolo sauce

**395,- NOK**


## **DESSERT**

Pineapple Carpaccio with white chocolate and coconut mousse served with pickled raspberries

**125,- NOK**



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BANQUETMENU 3

## **APPERTISER**

Smoked salmon roll on a bed of marinated fennel served with a green salad, tapenade and herb oil

**125,- NOK**

## **MAIN COURSE**

Free range H-chicken breast served with garlic potato wedges, spring onions, asparagus, baby carrots and chorizo sauce

**285,- NOK**


## **DESSERT**

Vanillabavarois and blackcurrant mousse served on a pumpkin base

**125,- NOK**



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BANQUETMENU 4

## **APPERTISER**

Caesar salad with King crab & fresh salmon

**130,- NOK**

## **MAIN COURSE**

Reindeer medallions served with Brussels sprouts, roasted mushrooms, peppers roasted pear, game sauce and Potatoes Paysanne

**435,- NOK**


## **DESSERT**

Cloudberry marinated in their own mousse with Christmas waffle cones

**135,- NOK**



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BANQUETMENU 5

## **APPERTISER**

Beef Carpaccio decorated with pesto, parmesan, rocket salad and herb oil

**135,- NOK**

## **MAIN COURSE**

Baked Halibut gratinated with chives & Avruga caviar, served with seasonal vegetables, Mousseline sauce and steamed almond potatoes

**285,- NOK**


## **DESSERT**

Chocolate cake with hazelnut cream served on a nut base

**125,- NOK**



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BANQUETMENU 6

## **APPERTISER**

Serrano Ham served with plum tomatoes, pecorino cheese, rocket salad and basil oil

**125,- NOK**

## **MAIN COURSE**

Herb Baked Rack of Lamb, sautéed mushrooms, shallots, haricot vert wrapped in bacon, rosemary sauce and au gratin potatoes

**355,- NOK**


## **DESSERT**

Carrot and orange jelly with cream cheese served on a carrot base

**115,- NOK**



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BANQUETMENU 7

## **APPERTISER**

Scampi gratinated in Pernod on a fennel salad

**124,- NOK**

## **MAIN COURSE**

Medallions of pork tenderloin served with root vegetables, demi-glace, mushrooms, onions, Savoy cabbage and garlic potato wedges

**265,- NOK**

## **DESSERT**

Chocolate mousse with the raspberry core on a Schacher base

**135,- NOK**



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