

# Menu of Today 2010

MENU 1

## **APPERTISER**

Salmon coated in pepper with  
vanilla, mixed salad and herb oil

## **MAIN COURSE**

Filet of Pork stuffed with garlic  
mashed potatoes, asparagus,  
mushrooms and a Barolo sauce

## **DESSERT**

White Chocolate Panna Cotta  
with pickled raspberries



ROYAL CHRISTIANIA, OSLO  
BY CHOICE HOTELS

# Menu of Today 2010

MENU 2

## **APPERTISER**

Tartar of white fish with a mint yoghurt,  
green leaves and chilled lemon Nage

## **MAIN COURSE**

Brazilian tenderloin served with  
broccoli, potatoes Amadine and  
a long pepper sauce

## **DESSERT**

Blackcurrant and chocolate mousse



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# Menu of Today 2010

MENU 3

## **APPERTISER**

Norwegian hand-peeled shrimp on  
fennel salad with lemon Sabayon  
Linux and sherry tomato coulis

## **MAIN COURSE**

Marinated lamb chops Provencale  
with au gratin potatoes

## **DESSERT**

Vanilla Yogurt parfait with a blueberry  
and basil ice cream



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MENU 4

## **APPERTISER**

Tartar of veal with Avruga caviar, crème fraiche, mustard dressing, mixed salad and a beetroot carpaccio

## **MAIN COURSE**

Pan fried sea salmon, scampi, root vegetables, Ramsløk potato wedges and a buttery sauce made on a white balsamic base

## **DESSERT**

Cheesecake with strawberries



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# Menu of Today 2010

MENU 5

## **APPERTISER**

Lemon Marinated trout, salmon caviar, apple Tapioca, mixed salad and ginger dressing

## **MAIN COURSE**

T-bone steak with bearnéssaus, broccoli and baked potato

## **DESSERT**

Chocolate, popcorn and caramel



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MENU 6

## **APPERTISER**

Confi of dried cod, green salad,  
grapes, garlic crisps, salted almonds  
and white Gazpacho

## **MAIN COURSE**

Breast of Hå chicken served with sautéed  
leek and Savoy cabbage, baby carrots,  
pommes fondant and a Chorizo sauce

## **DESSERT**

Vanilla ice cream with warm berries



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# Menu of Today 2010

MENU 7

## **APPERTISER**

Herb toast with mousse of smoked mackerel, parmesan, sundried tomatoes and black olives

## **MAIN COURSE**

Calf flanksteak with a rosamry jus, varm Brussel sprouts and Rosti potatoes

## **DESSERT**

Crème Brule



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# Menu of Today 2010

MENU 8

## **APPERTISER**

Baked Salma salmon with a redwine  
bearnéssaus and salty crisps

## **MAIN COURSE**

Brazilian tenderloin baked in pepper  
with a pepper sauce, seasonal  
vegetables and baked Hazel potato

## **DESSERT**

Cinnamon and caramel pear with  
Maldon salt and a whitecheese Sorbet



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