RESTAURANT EIK
ANNEN ETAGE

4-COURSE MENU

Norwegian Tuna
Spicy avocado cream – Tomato – Salsa macha
(F, M, Pe)

Lobster Soup
Grilled cod from Vesterålen – Galangal – Lobster salad
(Sh, F, E, Wh, Ce)

Braised Veal Entrecôte
Purple carrot – Rösti potato – Bordelaise sauce
(M, Sul)

Chocolate Mousse
Orange brittle – Egg liqueur ice cream
(M, E, W, A)

3-COURSES	4-COURSES
795,-	995,-

WINE PACKAGE

3-COURSES	4-COURSES
545,-	695,-

ALCOHOL FREE PACKAGE

3-COURSES	4-COURSE
270,-	30,-

WARDROBE FEE 40,-

M=Milk F= Fish S=Sesam G=Gluten E=Egg Mo=Mollusc W=Wheat Ce=Celery Pe=Peanuts Pc=Pecan
Sh=Shellfish B=Barley A=Almond Wa=Walnuts Ha=Hazelnut Sul=Sulfite So=Soya Mu=Mustard