2.
RESTAURANT EIK
ANNEN ETAGE

1st

Tuna Carpaccio

Pickled green chili – nam jim dressing

(F,E,Mu,So)

2nd

Bouillabaisse

Saffron mayonnaise – smoked mussels – cod – king prawn

(F,Sh,Mo,M,W,Sul)

3rd

Veal Entrecôte

Caramelized onion – crispy parsley root – Pommes Anna –

cep mushroom sauce

(E,M,Mu,Sul)

Or

Oven-Baked Halibut

Grilled leeks – herb salad –potato purée – lemon hollandaise

(F,E,M)

4th

Milk Chocolate Mousse

Tonka bean-namelaka – cloudberry sorbet

(M,E)

3 Course menu NOK 795	Wine menu NOK 545
4 Course menu NOK 995	Wine menu NOK 695

M=Milk F=Fish E=Egg Mo=Mollusc W=Wheat Ce=Celery Mu=Mustard S=Sesam So=Soya Sh= Shellfish Sul=Sulfite A=Almond Ba=Barley Ry=Rye Pe=Paenuts Pi=Pistachio Nuts