RESTAURANT EIK

ANNEN ETAGE

1st

Yellowfin Tuna

Pickled green chili – Nam jim dressing

(F,E,Mu,So)

2nd

Bouillabaisse

Saffron mayonnaise – Smoked mussels – Trout – 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 535
4 Course menu NOK 995	Wine menu NOK 725

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