



# PALMEN

RESTAURANT

## 5-retters / 5 course Selskapsmeny / Set dinner menu

1190,-

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Vi ber vennligst om at det velges én hovedrett for hele selskapet hvis dere er 7 personer eller flere.  
Informasjon om allergier eller spesielle dietter må være oss i hende senest 3 dager før ankomst.  
Selskapet belastes for de bestilte antall menyer, hvis ikke annet er avtalt.  
Siste frist for endringer kl 12:00 dagen før ankomst.

*We kindly request that one menu is chosen for the entire party if you are 7 people or more.  
Information on allergies and special diets must be sent to us no later than 3 days prior to arrival.  
The party will be charged for the ordered numbers of the menus, unless otherwise is agreed on.  
Changes must be sent latest 12:00 the day prior to the event.*





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## Selskapsmeny / Set dinner menu

The Grand Indulgence  
5 retters middag 1190,-

The Grand Indulgence  
5 course dinner 1190,-

### Forrett / Starter

#### Biff Tataki

Beef Tataki

Ytrefilet av okse, kapers, pepperrot og eggemulsjon.  
*S triploin, capers, horseradish and egg emulsion.*

*Innholder/contains: melk/milk, egg*

Vin anbefaling / Wine recommendation

*Chablis Domaine Brocard Burgundy France*

195,- glass

*Pinot Noir Château du Cray Andre Goichot Burgundy France*

252,- glass

### Mellomrett / Middle course

#### Crudo av kveite

Halibut crudo

Kveite, lime, koriander, chili og gressløk.  
*Halibut, lime, coriander, chili and chives*

*Innholder/contains: melk/milk, fisk/fish, egg, sulfitter/sulfites*

Vin anbefaling / Wine recommendation

*Sauvignon Blanc Porcupine Boekhoustskloof South Africa*

162,- glass

*Riesling Charm Georg Breuer Rheingau Germany*

178,- glass

### Hvilerett / Palet Cleanser

#### Verjus-augurk granité

Verjus-cucumber granité

*Innholder/contains: melk/milk*



### Hovedrett / Main course

#### Indrefilet av okse

Beef tenderloin

Okse indrefilet, potet mousseline, sommerkål, gressløk og Bordelaise saus.  
*Tenderloin of beef, potato mousseline, summer cabbage, chives and sauce Bordelaise.*

*Innholder/contains: melk/milk, selleri/celery, sennep/mustard, sulfitter/sulfites*

Vin anbefaling / Wine recommendation

*Barbera d'Alba Paolo Scavino Italy*

258,- glass

*Chateau Brun Saint Emilion Grand Cru Bordeaux France*

262,- glass

### Ost / Cheese

#### Snertingdal Blå Viking

Med Crème Chiboust, tindved og grønn pepper.  
*With Crème Chiboust, sea buckthorn and green pepper.*

*Innholder/contains: melk/milk, hvete/wheat (gluten), egg*

*Sauternes Castelnau de Suduiraut Bordeaux France*

95,- 6 cl

### Dessert

#### Sjokoladeterte

Chocolate tarte

Varm sjokoladeterte, sprø karamell med kakaonibs, earl grey karamellsaus, røkt salt, og iskrem av crème fraîche.

*Warm chocolate tarte, cacao nib brittle, tea caramel saus, smoked salt, and crème fraîche ice cream.*

*Innholder/contains: melk/milk, hvete/wheat (gluten), egg,*

Vin anbefaling / Wine recommendation

*Madeira 5-years old Cossart Gordon Malmsey*

95,- 6 cl



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