



PALMEN

RESTAURANT

Mandag til Fredag 11:00 – 16:30 & 17:00 – 22:00
Lørdager 12:00 – 16:30 & 17:00 – 22:00
Søndager 12:00 – 18:00

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SELKAPSMENY SET DINNER MENU

685,- per person

Informasjon om valg av hovedrett, 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.

Våre selskapsmenyer er for 7 personer eller flere

Information on main course, allergies must be received 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.
Latest 12:00 the day prior to the event.

Our set dinner menus are prepared for 7 persons or more

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FORRETT – STARTER

KYLLINGLEVER PATÈ CHICKEN LIVER PATÈ

Serveres med smørstekt brioche, portvins gastrique & solbærkompott
Served with butter fried brioche, port wine gastrique & blackcurrant compote

INNEHOLDER / CONTAINS:
EGG, SENNEP/MUSTARD, HVETE/WHEAT, SELLERI/CELERY, MELK/MILK

HOVEDRETT – MAIN COURSE

PANNESTEKT PIGGVAR PAN FRIED TURBOT

Serveres med jordskokkrem, grillet nykål, trøffel & saltbakte poteter med timian
veloute med brunet smør & sitron

*Served with Jerusalem artichoke cream, grilled cabbage, truffle & salty baked
potatoes with thyme, veloute with browned butter & lemon*

INNEHOLDER / CONTAINS:
MELK/MILK, FISK/FISH, HVETE/WHEAT

ELLER OR

NORSK INDREFILET AV OKSE NORWEGIAN BEEF TENDERLOIN

Serveres med jordskokkrem, grillet nykål, trøffel & saltbakte poteter med timian
rødvinssaus & beinmarg

*Served with Jerusalem artichoke cream, grilled cabbage, truffle & salty baked
potatoes with thyme, red wine sauce & bone marrow*

INNEHOLDER / CONTAINS:
MELK/MILK, SULFITT/SULFITE

DESSERT

LITCHI LITCHI

Fylt litchi serveres med vaniljekrem, bringebær –og rosegelè, bringebærmousse & yoghurtis
Filled litchi served with vanilla cream, raspberry & rose jelly, raspberry mousse & yoghurt ice cream

INNEHOLDER / CONTAINS:
EGG, HVETE/WHEAT, MELK/MILK

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VIN ANBEFALNING – WINE SUGGESTION

KYLLINGLEVER PATÈ

CHICKEN LIVER PATÈ

2019	Pinot Blanc Kritt Domaine Marc Kreydenweiss Alsace France	650
2020	Grauer Burgunder Trocken Weingut Seeger Baden Germany	795
2019	Chardonnay Black Stallion Estate Winery Napa Valley USA	975

PANNESTEKT PIGGVAR

PAN FRIED TURBOT

2020	Vermentino la Pettegola Castello Banfi Tuscany Italy	715
2020	Pouilly Fume Jean-Claude Dagueneau Loire France	895
2017	Chablis Montée de Tonnerre Premier Cru Billaud Simon Burgundy France	1215

NORSK INDREFILET AV OKSE 395,-

NORWEGIAN BEEF TENDERLOIN 395,-

2019	Periquita Reserve J.M. Fonseca Setubal Portugal	625
2019	Montepulciano d'Abruzze Valle Reale Abruzzo Italy	730
2015	Chateau Meyre Cru Bourgeois Haut Medoc France	850

LITCHI 145,-

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2019	Royal Tokaj Late Harvest Hungary	85	6cl
2008	Recioto di Soave Case Vecie Cecilia Berete	89	6cl
2009	Silvaner Eiswein Anselmann Pfalz Germany	125	6cl