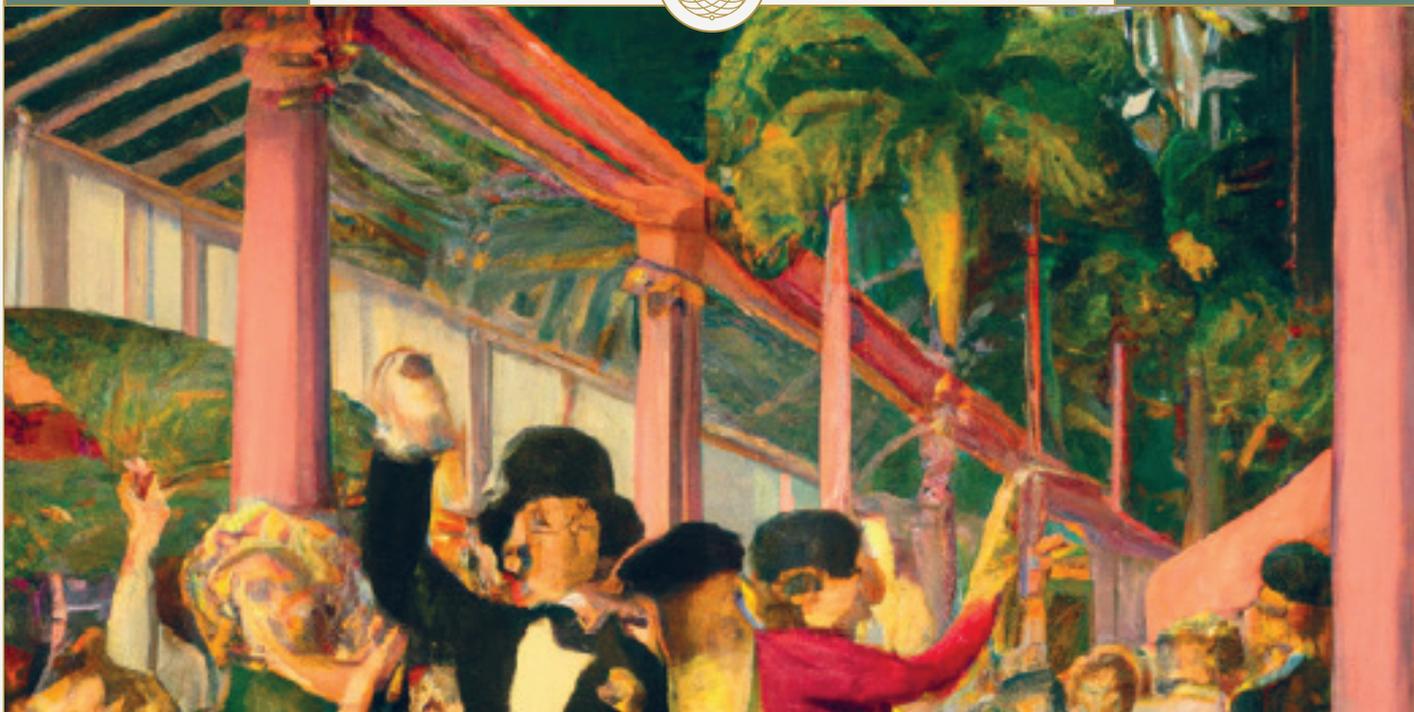


17. mai



17th of May



PALMEN

RESTAURANT



GRAND HOTEL OSLO



PALMEN

RESTAURANT

Serveres 18.00–20:00

Served 18:00 - 20:00

3-retters meny / 3 course menu

1175,-

Forrett / Starter

Kveitetartar

Halibut tartare

Syltet sitron, egg emulsjon, hvitløkschips og dillolje

Preserved lemon, egg emulsion, garlic chips and dill oil

Innholder/contains: gluten (hvete/wheat), egg, selleri/celery, sennep/mustard, sulfitter/sulphites

Hovedretter / Main Courses

Pannestekt piggvar

Pan-fried turbot

Servert med potetfondant, ristet hokkaidopuré, syltet reddik og blåskjell-velouté

Served with potato fondant, roasted Hokkaido purée, pickled radish and mussel velouté

Innholder/contains: melk/milk, fisk/fish, selleri/celery, sennep/mustard, sulfitter/sulphite, bløtdyr/mollusc

Eller / Or

Indrefilet av okse

Beef tenderloin

Pannestekt asparges, konfiter portobellosopp, halvtørkede tomater potetmousseline

og Bordelaise saus

Pan-fried asparagus, confit portobello mushrooms, semi dried tomatoes, potato mousseline and sauce Bordelaise

Innholder/contains: melk/milk, sulfitt/sulfite, selleri/celery, sennep/mustard

Dessert

Panna cotta

Panna cotta

Servert med marinerte norske jordbær og jordbærsorbet rabarbrasabayonne med krokan og

bittermandel

Served with marinated Norwegian strawberries and strawberry sorbet rhubarb sabayon with croquant and bitter almonds

Innholder/contains: melk/milk, egg, nøtter/nuts (mandler/almonds)



PALMEN

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A la carte Meny / Menu

Forretter / Starters

Kveitetartar

Halibut tartare

Syltet sitron, egg emulsjon, hvitløkschips og dillolje

Preserved lemon, egg emulsion, garlic chips and dill oil

Innholder/contains: gluten (hvete/wheat), egg, selleri/celery, sennep/mustard, sulfitter/sulphites

375,-

Løyrom fra Kalix

Bleak roe from Kalix

30 g løyrom serveres med rødløk, sitron, blini og Røros-rømme

30 g bleak roe served with red onion, lemon, blini and Røros sour cream

Innholder/contains: melk/milk, fisk/fish, hvete/wheat, egg

575,-

Hovedretter / Main courses

Pannestekt piggvar

Pan-fried turbot

Servert med potetfondant, ristet hokkaidopuré, syltet reddik og blåskjell-velouté

Served with potato fondant, roasted Hokkaido purée, pickled radish and mussel velouté

Innholder/contains: melk/milk, fisk/fish, selleri/celery, sennep/mustard, sulfitter/sulphite, bløtdyr/mollusc

595,-

Indrefilet av okse

Beef tenderloin

Pannestekt asparges, konfiter portobellosopp, halvtørkede tomater potetmousseline

og Bordelaise saus

Pan-fried asparagus, confit portobello mushrooms, semi dried tomatoes, potato mousseline and sauce Bordelaise

Innholder/contains: melk/milk, sulfitt/sulfite, selleri/celery, sennep/mustard

595,-



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À la carte
Meny / Menu

Søtt / Sweet

Panna cotta 255,-

Panna cotta

Servert med marinerte norske jordbær og jordbærsorbet rabarbrasabayonne med krokan og bittermandel

Served with marinated Norwegian strawberries and strawberry sorbet rhubarb sabayon with croquant and bitter almonds

Innholder/contains: melk/milk, egg, nøtter/nuts (mandler/almonds)

Napoleonskake 205,-

Napoleon cake

Karamellisert butterdeig, vaniljekrem tilsatt rom.

Caramelized puff pastry with rum-infused vanilla cream.

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

Ostetallerken 295,-

Cheese plate

Gammel Eik vellagret, Svertingdal Blå Viking, Bæråscammen camembert, frukt og nøttebrød samt dagens marmelade

Gammel Eik aged cheese, Svertingdal Blå Viking, Bæråscammen camembert, fruit, nut bread and today's marmalade

Innholder/contains: melk/milk, nøtter/nuts (hasselnøtter/hazelnuts, mandler/almonds), egg, hvete/wheat



Gratulerer med dagen!

Drikke / Beverage

Musserende vin / Sparkling Wine

		Glass	Bottle
Bollinger Special Cuvee Champagne France	NV	295,-	1745,-
Ayala Rose majeur Champagne France	NV	315,-	1820,-
Crémant de Bourgogne Brut Leonce Bocquet France	NV	189,-	1119,-
Prosecco Brut Mionetto Veneto Italy	NV	165,-	945,-

Rosévin / Rosé Wine

		Glass	Bottle
Château de Berne Inspiration Provence France	2024	248,-	1225,-

Hvitvin / White Wine

		Glass	Bottle
Sauvignon Blanc Porcupine Boekhoutskloof South Africa	2024	199,-	990,-
Riesling Charm Georg Breuer Rheingau Germany	2024	225,-	1095,-
Chablis Domaine Brocard Burgundy France	2024	245,-	1195,-

Rødvin / Red Wine

		Glass	Bottle
Cabernet Sauvignon Robertson Breede River Valley South Africa	2025	175,-	869,-
Barbera d'Alba Paolo Scavino Italy	2025	255,-	1250,-
Pinot Noir Château du Cray Andre Goichot	2022	315,-	1559,-

Øl / Beer

Ringnes fatøl, lager, 40 cl			155,-
Carlsberg Pilsner lager (fl) 33 cl			155,-
Peroni, lager, 33 cl			169,-

Alkoholfrie alternativ / Non-Alcoholic alternative

WINE Carlsberg 0,0%, lager (b) 33cl			115,-
Musserende/ Mionetto 0,0%		-	112,-
White- Rod/ Red Veneto Dr. Loosen Riesling Alk.fri/ Fonseca 0,0%			112,-
San Pellegrino Sparkling Water 50 cl			125,-
Coca Cola/ Coca Cola Zero/ Sprite/ Fanta, 33 cl			85,-
Ringi Aroma Eplemost, Glass/ 75 cl		155,-	279,-



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