

PALMEN

RESTAURANT

SELSKAPSMENY *SET DINNER MENU*

Vi ber vennligst om at det velges én meny for hele selskapet.

Informasjon om allergier eller spesielle dietter må være oss i hende senest 2 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

We kindly request that one menu is chosen for the whole party

*Information on allergies must be received no later than 2 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

PALMEN

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MENY 1 - 595,-

MENU 1 - 595,-

Forrett – Starter

LETTGRAVET LAKS

LIGHTLEY CURED SALMON

Friske epler, syltet chili & avrugakaviar

Fresh apples, pickled chili & avruga caviar

INNEHOLDER / CONTAINS: FISK/FISH, MELK/MILK, SENNEP/MUSTARD

Vinforslag – *Wine suggestions*

2020 Sauvignon Blanc Porcupine Boekhouts kloof South Africa 625,-

2020 Vermentino La Pettegola Castello Banfi Tuscany Italy 679,-

Hovedrett – Main course

LANGTIDSBAKT HØYRYGG

SLOW COOKED CHUCK ROLL

Potetkrem med trøffel, grillet løk, rosenkål, bacon & Maderiasaus

Potatoe cream with truffle, grilled onion, brussels sprouts, bacon & Maderia sauce

INNEHOLDER / CONTAINS: MELK/MILK, SULFITT/SULFITE

Vinforslag – *Wine suggestions*

2019 La Tannerie Les Vignobles Foncalieu Roussillon France 635,-

2020 Borgogno Giacomo Borgogno & Figli Piemonte Italy 780,-

Dessert – Dessert

MANDEL PANNA COTTA

ALMOND PANNA COTTA

Mandel kake, salt karamell, epler, karamellisert epleiskrem, bakt mandel

Almond cake, salty caramel, apples, caramelized apple ice cream, baked almond

INNEHOLDER / CONTAINS: EGG, MELK/MILK

2007 Beerenauslese Lenz Moser Burgenland Austria 65 6cl

PALMEN

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MENY 2 - 695,-

MENU 2 - 695,-

Forrett – Starter

GRILLET OG RØKT KALVETARTAR GRILLED AND SMOKED VEAL TARTAR

Syltet sennepsfrø, pepperotmajones, vinaigrette med sitrus kaviar

Pickled mustard seeds, horseradish mayonnaise, vinaigrette with citrus

INNEHOLDER / CONTAINS: SULFITT/SULFITE, SENNEP/MUSTARD, EGG

Vinforslag – *Wine suggestions*

2019 Pinot Blanc Kritt Marc Kreydenweiss Alsace France 650,- (white wine)

2019 Carignan V.V Domaine Lafage Cayrol Roussillon France 760,- (red wine)

Hovedrett – Main course

TIMIAN BAKT STERLING KVEITE THYME BAKED STERLING HALIBUT Blomkålpuré, saltbakt sellerirot, blåskjellsaus Cauliflower puree, salty baked celery root, mussel sauce

INNEHOLDER / CONTAINS: MELK/MILK, SELLERI/CELERY, FISK/FISH, BLØTDYR/MOLLUSCS, SULFITT/SULFITE

Vinforslag – *Wine suggestions*

2019 Mâcon Lugny Bouchard Père et Fils Burgundy France 765,-

2020 Grauer Burgunder Georg Breuer Rheingau Germany 879,-

Dessert – Dessert

LAKRIS PARFAIT MED HASSELNØTTER & SESAM LICORICE PARFAIT WITH HAZELNUTS & SESAM

Bakt gresskarkram, kryddekake, fennikelskum

Baked pumpkin cream, spice cake, fennel foam

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

Vinforslag – *Wine suggestion*

2014 Passito Liquoroso Pantelleria Pellegrino Sicily Italy 75,- 6cl