



PALMEN

RESTAURANT

Selskapsmeny / Set dinner menu

845,-

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.*



Selskapsmeny		Set menu
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Selskapsmeny / Set dinner menu 845,-		
Forrett / Starter		
Andeterrine Duck terrine And, pistasj, sennep, grønn pepper og fiken.. <i>Duck, pistachio, mustard, green pepper and figs.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, fisk/fish, egg, pistasj/pistachio (nuts)</i>		
Hovedretter / Main Courses		
Okseribbe Beef short ribs Greater Omaha okseribbe med poteter, miso, chimichurri og små løk. <i>Greater Omaha shortrib, potatoes, miso, chimichurri and baby onion.</i> <i>Innholder/contains: hvete/wheat (gluten), melk/milk, selleri/celery, sennep/mustard, soya</i>		
Eller / Or Pannestekt skrei Panfried Arctic cod Pannestekt skrei, brandade, grønne erter, grønne bønner, sitron, ørretrogn og brunet smør. <i>Panfried Arctic cod, brandade, green peas, green beans, lemon, trout roe and browned butter.</i> <i>Innholder/contains: melk/milk, fisk/fish, selleri/celery, sulfitter/sulfites</i>		
Dessert		
Pære Hélène Nica Brown single origin-sjokolade og olivenolje. <i>Nica brown single origin chocolate and olive oil.</i> <i>Innholder/contains: hvete/wheat (gluten), egg, mandler/almonds</i>		
GRAND HOTEL OSLO		PALMEN

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Vinanbefalninger / Wine recommendations		
Andeterrine / Duck terrine		
Riesling Red Slate Dry Weingut Dr.Loosen		784,-
Chardonnay Château du Cray Andre Goichot Burgundy France		1055,-
Beaujolais Trenel Rochebonne France		725,-
Pinot Noir Château du Cray Andre Goichot Burgundy France		1095,-
Okseribbe / Beef short ribs		
Malbec Amalaya Salta Argentina		750,-
Zinfandel Three Finger Jack Lodi California USA		880,-
Crozes-Hermitage J. Denuzière Rhône, France		1045,-
Pannestekt skrei / Panfried Arctic cod		
OMA Branco Vinho Verde Portugal		740,-
Vermentino La Pettegola Castello Banfi Tuscany Italy		825,-
Chardonnay Château du Cray Andre Goichot Burgundy France		1055,-
Valpolicella Torre del Falasco Veneto Italy		765,-
Pinot Noir Château du Cray Andre Goichot Burgundy France		1095,-
Pære Hélène		
Tokaij Late Harvest The Royal Tokaji Wine Company Hungary		96,- 6 cl
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