

PALMEN

RESTAURANT

SELSKAPSMENY

SET DINNER MENU

645,- 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

PALMEN

RESTAURANT

Forrett – Starter

CREME VICHYSOISE CRÈME VICHYSOISE

Bresert purreløk med erter & sprø coppaskinke
Braised leek with peas & crispy coppa ham

INNEHOLDER / CONTAINS: MELK/MILK, HVETE/WHEAT, SULFITT/SULFITE

Vinforslag – *Wine suggestions*

2020 Plaimont Côtes de Gascogne France 575
2020 Ripa della Mandorle Tuscany Italy 675
2020 Mâcon-Lugny Bouchard Père Et Fils Burgundy France 765

Hovedrett – Main course

LETTSALTET SKREI LIGHTLY SALTED COD

Gulrotkrem med dillstuede poteter og grønnkål, hvitvinsaus med reker & gressløk
Carrot cream with dill stewed potato and green kale, white wine sauce with shrimps & chives

INNEHOLDER / CONTAINS: MELK/MILK, SULFITT/SULFITE, FISK/FISH, SKALLDYR/SHELLFISH

Vinforslag – *Wine suggestions*

2019 Saint Bris Sauvignon Blanc Domaine Brocard Burgundy France 695
2019 Pouilly Fumé Jean Claude Dagueneau Loire France 850
2017 Riesling Nonnenberg Georg Breuer Rheingau Germany 950

Eller or

YTREFILET AV OKSE SIRLOIN OF BEEF

Sellerifondant med karamellisert løkmarmelade og sprø potet, potetconfit & rødvinnsaus
Celery fondant with caramelized onion jam and crispy potato, potato confit & red wine sauce

INNEHOLDER / CONTAINS: MELK/MILK, SULFITT/SULFITE, SELLERI/CELERY, SENNEP/MUSTARD

Vinforslag – *Wine suggestions*

2019 Periquita Reserve J.M de Fronseca Setubal Portugal 595
2019 Tosalet Old Vine Hammeken Cellars Priorat Spain 649
2020 Borgogno Giacomo Borgogno & Figli Piemonte Italy 780

Dessert – Dessert

EARL GREY MARENGS EARL GREY MERING

Serveres med mandarin terrine, mandarinbrioche & melkesjokoladeiskrem
Served with mandarin terrine, mandarin brioche & milk chocolate ice cream

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

Vinforslag – *Wine suggestions*

2016 Alambre Moscatel de Setúbal J.M da Fonseca 65 cl