

An impressionistic painting of Henrik Ibsen, showing his white beard and glasses, set against a background of vibrant, textured brushstrokes in blue, red, and gold. The painting is the background for the entire page.

# An evening with Ibsen



GRAND  
HOTEL | OSLO  
BY SCANDIC

In celebration of Grand Hotel Oslo's 150th anniversary, join us on a culinary journey inspired by Henrik Ibsen, where you will indulge in a special three-course menu featuring some of Ibsen's favorite dishes.

## STARTER

### GRILLET ASPARAGUS GRILLED ASPARAGUS

Trondfjell ham, cured egg yolk, hollandaise espuma, wild garlic oi

*SULFITT, EGG, MILK*

#### WINE RECOMMENDATIONS

Mâcon-Lugny Domainbe Bouchard  
Barbera D'Alba G. Borgogno & Figli Piemonte, Italy  
Carignan Veilles Vignes Domaine Lafage Cayrol

#### BOTTLE GLASS

875,- 180,-  
825,- 168,-  
840,-

## MAIN COURSE

### HVITVINSPOSJERT ØRRET WHITE WINE POACHED TROUT

Butter-glazed almond potatoes, confit of Norwegian cabbage,  
Sandefjord butter sauce, trout roe

*FISH, MILK, EGG*

#### WINE RECOMMENDATIONS

Chenin Blanc Reyneke Wines Stellenbosch, Sør Afrika  
Chardonnay Black Stallion Napa Valley, USA  
Grüner Veltliner Langenlois Kamptal Rabl, Østerrike

#### BOTTLE GLASS

764,- 156,-  
1145,- 232,-  
865,-

## DESSERT

### JORDBÆR TERRINE STRAWBERRY TERRINE

Vanilla ice cream, fresh berries

*EGG, GLUTEN (WHEAT), MILK*

#### WINE RECOMMENDATIONS

Royal Tokajj Late Harvest, Hungary

89,- 6 CL

799 NOK