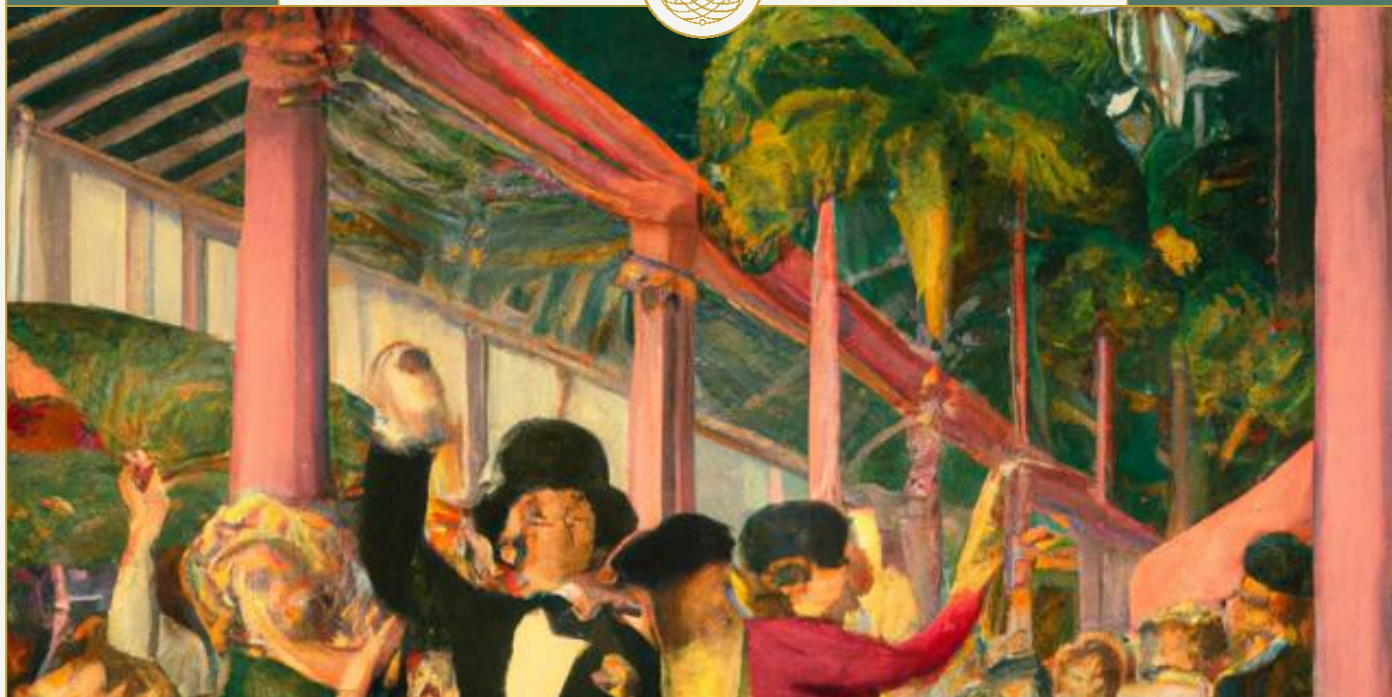


Selskapsmeny



Set Menu



PALMEN

RESTAURANT



11.00 - 16.30 17.00 - 22.00 Mandag
til Fredag | Monday to Friday

12.00 - 16.30 18.00 - 22.00 Lørdager |
Saturday

12.00 - 18.00
Søndager | Sunday

GRAND HOTEL OSLO

PALMEN



PALMEN

RESTAURANT

SELSKAPSMENY 795,-
SET DINNER MENU 795,-

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.





PALMEN

RESTAURANT

FORRETT - STARTER

ØRRET TARTAR

TROUT TARTAR

Tartar av ørret, avokado, Røros rømme & sort hvitløk
Tartar of trout, avocado, Røros sour cream & black garlic

INNEHOLDER / CONTAINS:

MELK/MILK, FISK/FISH, EGG, SENNEP/MUSTARD, SULFITT/SULFITE

HOVEDRETTER - MAIN COURSES

REINSDYR

REINDEER

Ytrefilet av reinsdyr, potet puré med beurre noisette, stekt rosenkål, solbærgelé & timiansaus
Reindeer striploin, potato puree with beurre noisette, roasted brussels sprouts, blackcurrant jelly & thyme sauce

INNEHOLDER / CONTAINS:

MELK/MILK, SULFITT/SULFITE

ELLER - OR

TORSK

COD

Pannestekt torsk med bacon, ertepuré, dillpoteter & Sandefjordsaus
Panfried cod with bacon, peas puree, dill potatoes & Sandefjord butter sauce

INNEHOLDER / CONTAINS:

MELK/MILK, SULFITT/SULFITE

DESSERT - DESSERT

VINTERBÅL

WINTER CAMPFIRE

Rullekake av mørk sjokoladeganache, kaffesirup, banan og pasjonsfruktkompott, chili -og sjokoladesaus &
5 krydder iskrem
Yulelog of dark chocolate ganache, coffee syrup, banana and passion fruit compote, chili and chocolate sauce &
5 spice ice cream

INNEHOLDER / CONTAINS:

MELK/MILK, EGG, MANDLER/ALMONDS



PALMEN

RESTAURANT

VINANBEFALNINGER – WINE SUGGESTIONS

ØRRET TARTAR

TROUT TARTAR

Hvit - White

Verdejo Marques de Cáceres Rueda Spain 620,-
Pinot Grigio Elena Walch Alto Adige Italy 864,-
Chablis Domaine Brocard Burgundy France 869,-

Rød - Red

Blauer Zweigelt Weingut Rudolf Rabl Burgenland Austria 631,-
Carignan Vieilles Vignes Domaine Lafage Cayrol Roussillon France 760,-
Pinot Noir Mercurey Pierre Ponelle Burgundy France 898,-

REINSDYR

REINDEER

Periquita Reserve J.M. de Fonseca Setubal Portugal 631,-
Tosalet Old Vines Hammeken Cellars Priorat Spain 753,-
Zinfandel Three Finger Jack Lodi California USA 806,-
Pinot Noir Mercurey Pierre Ponelle Burgundy France 898,-

TORSK

COD

Chenin Blanc Reyneke Stellenbosch South Africa 758,-
Gavi di Gavi Fontanafredda Piemonte Italy 832,-
Chardonnay Domaine de la Pinte Jura France 925,-
Chardonnay Black Stallion Estate Winery Napa Valley USA 1034,-

VINTERBÅL

WINTER CAMPFIRE

Nederburg Noble Late Harvest Western Cape South Afrika 85,- 6cl