

PALMEN

RESTAURANT

SELSKAPSMENY *SET DINNER MENU*

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

Informasjon om allergier eller 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 er 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 3 days prior to arrival.
The party will be charged for the ordered numbers of the menus, unless otherwise
is agreed on. The deadline for changes is 12:00 the day prior to the event.

Our set dinner menus are prepared for 7 persons or more.

PALMEN

RESTAURANT

MENY 1 - 595,-

MENU 1 - 595,-

Forrett – Starter

JULERØKT LAKS FRA FRØYA
CHRISTMAS SMOKED SALMON FROM FRØYA
Serveres med tre variasjoner av agurk, dill & avruga-vinaigrette
Served with three variation of cucumber, dill & avruga vinaigrette

INNEHOLDER / CONTAINS: FISK/FISH, SULFITT/SULFITE

Vinforslag – *Wine suggestions*

2020 Sauvignon Blanc Porcupine Boekhouts kloof South Africa 625,-

2020 Vermentino La Pettegola Castello Banfi Tuscany Italy 679,-

Hovedrett – Main course

KONFITERT RIBBE
CONFIT OF PORK BELLY
Serveres med potetkrem & trøffel, vintersalat & stekt eplesjy
Served with potatoe cream & truffle, winter salad & roasted apple jus

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

Vinforslag – *Wine suggestions*

2019 La Tannerie Les Vignobles Foncalieu Roussillon France 635,-

2020 Borgogno Giacomo Borgogno & Figli Piemonte Italy 780,-

Dessert – Dessert

SITRONTERTE
LEMON TART
Serveres med marengs, julecrumble & mandarin
Served with meringue, Christmas crumble & mandarin

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

2007 Beerenauslese Lenz Moser Burgenland Austria 65,- 6cl

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MENY 2 - 695,-

MENU 2 - 695,-

Forrett – Starter

CARPACCIO AV ELG CARPACCIO OF MOOSE

Serveres med en pepperrotmajones & crudité av betes
Served with a horseradish mayonnaise & crudité of beets

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

Vinforslag – Wine suggestions

2020 Pinot Noir Pierre Ponelle Languedoc France 645,-

2020 Mâcon Lugny Bouchard Pere et Fils Burgundy France 765,-

Hovedrett – Main course

LARDOSTEKT PIGGVAR LARDO-FRIED TURBOT

Serveres med confit av potet, jordskokkspuré, bakt jordskokk & Riesling Veloute
Served with potato confit, Jerusalem artichoke purée, baked Jerusalem artichoke & a Riesling Veloute

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

Vinforslag – Wine suggestions

2020 Pinot Noir Pierre Ponelle Languedoc France 645,- (red wine)

2019 Mâcon Lugny Bouchard Pere et Fils Burgundy France 765,- (white wine)

Dessert – Dessert

RØMMEMOUSSE SOUR CREAM MOUSSE

Serveres med syltet multebær, multesorbet & salt karamellsaus
Served with pickled cloudberry, cloudberry sorbet & salty caramel

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

Vinforslag – Wine suggestion

2014 Nederburg Late Harvest Western Cape South Africa 69,- 6cl