



PALMEN

RESTAURANT

SELSKAPSMENY 819,-
SET DINNER MENU 819,-

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.





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FORRETT – STARTER

KVEITE
HALIBUT

Rå marinert kveite, forkullet rødløk, avrugakaviar, agurkessens og estragonemulsjon
Raw marinated halibut, charred red baby onions, avruga caviar, cucumber essence and tarragon
INNEHOLDER / CONTAINS: Fisk/Fish, Egg, Sulfit/Sulfites

HOVEDRETTER - MAIN COURSES

PANNESTEKT KREI
PAN FRIED ARTIC COD

Pannestekt skrei, brandade, hvitløks infusert haricot verts, velouté, gressløk olje og ørretrogn
Pan fried artic cod, brandade, garlic infused haricot verts, velouté, chives oil and trout roe
INNEHOLDER / CONTAINS: Fisk/Fish, Melk/Milk

ELLER – OR

GRILLET OKSEHALE TERRINE
GRILLED OXTAIL TERRINE

Grillet terrin av oksehale og oksekjaker, pommes Anna, lilla gulrotpuré, glasert minikålrot og demi-glace
Grilled terrine of oxtail and beef cheeks, pommes Anna, purple carrot purée, glazed mini turnip and demi-glace
INNEHOLDER / CONTAINS: Selleri/Celery, Sulfit/Sulphites, Melk/Milk

DESSERT – DESSERT

INNI SKOGEN
INSIDE THE FOREST

Brunost mousse med bjørnebærsaus og mandarin sorbet
Brown cheese mousse with blackberry sauce and tangerine sorbet
INNEHOLDER / CONTAINS: Melk/Milk, Egg, Hvete/Wheat



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VINANBEFALNINGER – WINE SUGGESTIONS

KVEITE HALIBUT

Tradition Côte de Gascogne Plaimont Frankrike	655,-
OMA Branco Portugal	740,-
Furmint Dry The Royal Tokaji Wine Company Ungarn	955,-

PANNESTEKT TORSK PAN FRIED COD

Chenin Blanc Reyneke Wines Stellenbosch South Africa	805,-
Chablis Jean Marc Brocard Burgundy France	930,-
Chardonnay Black Stallion Winery Napa Valley USA	1245,-

GRILLET TERRINE GRILLED TERRINE

Periquita Reserve J.M Fronseca Setubal Portugal	745,-
Carignan Vieilles Vignes Domaine Lafage Cayrol France	875,-
Rioja Ramon Bilbao 'Edición Limitada' Spain	895,-
Cabernet Sauvignon Black Stallion Winery Napa Valley California US A	1225,-

RINNI SKOGEN INSIDE THE FOREST

Moscatel de Setúbal Alambre Portugal	76,- 6 cl
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