



FUNKTIONÆRMESSEN
RESTAURANT

NEW YEAR'S EVE MENU

The Great Feast

HORS D'ŒUVRES

Blinis with Avruga caviar, sour cream, chives and red onion

A glass of champagne

SHARING SELECTION OF ENTREES

Wagyu tataki with pickled mushroom

Beetroot tartare with poached quail egg, chive mayonnaise and toasted rye bread

Sautéed scallops, Jerusalem artichoke purée and ponzu sauce

Aquavit and Thyme granite with mountain cranberry

SHARING SELECTION OF MAIN COURSES, WITH DISHES AND SAUCES

Grilled Norwegian reindeer

Norwegian halibut topped with warm king crab salad

With tempura root vegetables, Brussels sprouts with homemade bacon, Funken pommes Anna, hollandaise sauce, grilled little gem salad with vinaigrette, porcini and red wine demi-glace and sauce Choron

Limoncello and mint sorbet

DESSERT

White chocolate mousse, caramel ganache with salt and sea buckthorn sorbet

GLASS OF BUBBLES AT MIDNIGHT

New Year's menu including aperitif and midnight champagne, NOK 1350,-

New Year's menu including wine package, NOK 1950,-

Children: NOK 675,-