



KARI BREMNES

DINNER MENU

APÉRITIF

TATTINGER

Brut Réserve
220,- / 1300,-

SOMMERRO CHAMPAGNE

Y.S.C Les Cinq Filles
1750,-

EGLY-OURIET

Les Vignes de Vrigny
Premier Cru NV
2250,-

SNACKS SNACKS

Oliven Olives
Saltede Marcona-mandler Salted Marcona almonds

FORRETT STARTER

Kamskjell med gulrot & gresskarr, Scallops with carrot & pumpkin,
gule rosiner & røkte mandler golden raisins & smoked almonds

HOVEDRETT MAIN COURSE

Grillet Kalv, polenta, parmesan, Grilled Kalv, polenta, parmesan,
sopp & rødvinsaus mushrooms & red wine jus

DESSERT DESSERT

Profiteroles Profiteroles
med sjokolade & trøffel with chocolate & truffle

WINE PAIRING (3 GLASS)

745,- per person

