



SONS OF
NORWAY

proudly presents



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SIX-COURSE EVENING MENU

seks retters kveldmeny

KENT ARNTZEN, Executive Chef

SERVED WEDNESDAY-SATURDAY AT 5PM

SIX-COURSE DINNER › \$59

GRATUITY AND BEVERAGES NOT INCLUDED.

INCLUDES ALL OF THE FOLLOWING

Crostini with cheese cream, mushrooms & dried ham

Crostini med ostecreme, sopp & tørket skinke

Pickled Sterling Halibut on heart salad with horseradish

Syltet sterling kveite på hjertesalat med pepperrot

Mushroom soup with truffle croutons

Sopp suppe med trøffel krutonger

Herb crusted salmon, lentils, asparagus & soy-nut butter

Laks med urtekrust, linser, asparges & soya-nøtte smør

Duck breast fried with coriander, celery purée, caramelized pear, blackcurrant sauce & potato tart

Korianderstekt andebryst, sellerirotpuré, karamellisert pære, solbærsaus & poteterte

Chocolate dessert with vanilla marinated berries & espresso sauce

Sjokoladepostei med vaniljemarinerte bær & espresso saus

