



SONS OF  
NORWAY

*proudly presents*



# en to tre

## SIX-COURSE EVENING MENU

*seks retters kveldmeny*

**Six-course Dinner • \$55**

Tax included. Gratuity and beverages not included.

**KENT ARNTZEN**, Executive Chef

SERVED WEDNESDAY–SATURDAY AT 5PM

INCLUDES ALL OF THE FOLLOWING:

### ROGALAND

Marinated salmon with dill & mustard sauce  
*Lettgravet laks med syrlig agurk, dill & sennepsaus*

### HAUGESUND

Herring with Aquavit on bread with fennel salad  
*Aquavit sild på grovt brød med fennikelsalat*

### LOFOTEN

Norwegian fish soup  
*Norsk Fiskesuppe*

### HORDALAND

Baked salmon with herb crust, poached carrots & asparagus, orange sauce with coriander  
*Ovnsbakt laks med urtekrust, posjerte gulrøtter & asparges, appelsinsaus med koriander*

### BUSKERUD

Duck with carrot and ginger puree, caramelized onion chutney & potato tart  
*And på gulrot og ingefærpure, karamellisert løk chutney og poteterte*

### OSLO

Chocolate fondant with berries & apricot sauce  
*Sjokoladefondant fra Grunerløkka med bær & aprikos coulis*

