

LANTERNEN

RESTAURANT & BAR

Entrée

Steamed asparagus with hollandaise

Lanternens fish- og seafood soup

Scallops ceviche

Main Course

Ovenbaked halibut with diced serrano, pea purée, new potatoes and apple butter sauce.

Glazed duck breast from Stange farm, port wine reduction, pickled vegetables and grilled potato purée

Norwegian grilled tenderloin from beef with red wine sauce,

asparagus beans and oven baked potatoes.

Dessert and coffee

Chocolate mousse with crumble

Panacotta with coulis

Tilslørte bygdøypiker (Norwegian apple, cream and crumble dessert)

Kr. 650,- per person for three courses

Includes set tables with white tablecloths.

Minimum 15 persons. One menu is selected for the whole group and the menu has to be prearranged. (Additional for weddings)