



## Menu for larger parties

Dear guest,

If your party consists of 15 people or more, we kindly ask that **one** menu is ordered for the whole group. Below you will find dishes that will suit your occasion perfectly.

Thank you.

### **Starters**

Grilled scallops

*Truffle ponzu sauce, cauliflower*

Local langoustine

*Langoustine sauce & vegetables of the season*

Smoked trout

*Apple & horseradish bouillon, avocado*

Steak tataki

*Soy-sirup, chili, cilantro*

### **Fish**

Monkfish from Austevoll

*White wine sauce & vegetables of the season*

Arctic char from Sigerfjord

*Beurre blanc, chives & roe*

White fish of the season

*Peas, pickled onion, white wine sauce*

## **Meat**

Grilled rack of pork “Jæren”  
*Chorizo & salsa vinaigrette*

Veal “Extra”  
*Tarragon & vegetables of the season*

Lamb from the west of Norway  
*Parmesan polenta, lamb jus with garlic*

## **Desserts**

Milk chocolate mousse «Irish»  
*Caramel & almonds*

«Bekkjarvik Symphony»  
*Cream cheese & vanilla, hazelnuts and chocolate*

Chocolate ganache  
*Passion fruit and oats*

## **Price:**

On request.

## **Beverage menu:**

Let us know if you want a specific beverage menu for you meal, either with or without alcohol. We will surely find something that suits your company.

**Your own private dining room from NOK 2500,-**

**We need to know your choice of menu and beverages at least seven days ahead of your dinner.**