DINNER



*Images are illustrative only and do not reflect the actual food or presentation

TAPAS BUFFET

Gather and savour a tapas inspired buffet crafted to bring people together; a vibrant selection of small plates made fresh for your group to share, explore and enjoy.

COLD SELCTION

- Focaccia with romesco and classic aioli
- Seasonal green salad with fresh vegetables
- Barley salad with mixed beans and herbs
- Creamy hummus with oven-roasted pepper
- Beetroot salad with vinaigrette
- Chicken salad with fresh herbs and lemon
- Manchego, cure ham, marinated feta, olives and salami

HOT SELECTION

- Slow-braised beef brisket with port wine sauce
- Spanish chorizo
- Oven-baked potatoes with onions and fresh herbs
- Cold in a rich bacalao-inspired tomato sauce
- Seasonal vegetables

DESSERT

- Selection of desserts
- Allergy friendly dessert option available

825
Per Person

Items available on the day will be selected by our Chef

Dietary requirements can be accommodated with advance notice

Minimum number of attendees, 50 pax



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SEAFOOD TAPAS BUFFET

Dive into a seafood tapas buffet filled with bright, fresh flavours and an inviting spread of small plates made to share, explore and savour with your group.

COLD SELCTION

- Focaccia with classic aioli
- Octopus salad with potato, citrus and herbs
- Skagen mix with shrimp and dill
- Salmon with dill mayonnaise and fresh salad
- Mixed green salad
- Green bean salad with vinaigrette
- Selection of olives
- Tuna tataki with sesame and ponzu
- Red Cabbage salad with fennel and clementine

HOT SELECTION

- Langoustines
- Oven-baked sea bass with “Vierge sauce”
- Gambas with garlic and chili
- Mussels (seasonal)
- Oven-baked root vegetables
- Seasonal vegetables

DESSERT

- Fresh fruit salad
- Ice cream
- Strawberries

Price by agreement

Items available on the day will be selected by our Chef

Dietary requirements can be accommodated with advance notice

Minimum number of attendees, 50 pax



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BUFFET MEDITERRANEAN INSPIRED

Experience the vibrant flavors of the Mediterranean with a buffet crafted to bring people together – fresh, colorful dishes made to share, savor and enjoy.

COLD SELCTION

Focaccia with mushrooms mayonnaise
Vitello tonnato – veal with creamy tuna sauce
Caprese with ripe tomatoes, mozzarella, and fresh basil
Grilled romaine lettuce with capers, extra virgin olive oil, and Parmesan
Sauteed spinach with garlic and peperoncino
Octopus salad with potato, citrus, and herbs
Fresh green salad
Selection of cured meats: mortadella, spianata, and serrano ham
Delicate cheese platter

HOT SELECTION

Oven-baked sea bass with sauce vierge
Juicy chichen fillet in classic “cacciatore sauce”
Seasonal vegetables
Rice with green beans and corn

DESSERT

Selection of three desserts

Allergy friendly dessert option available

825
Per Person

Dietary requirements can be accommodated with advance notice

Minimum number of attendees,50 pax



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DINNER

BANQUET MENU 1

STARTER

Norwegian Salmon

complemented by velvety horse radish cream, fragrant dill, and crisp compressed cucumber [1,2,3]

MAIN

Grilled Beef Steak

finish with classic red wine jus, seasonal market vegetables and Chef's potato selection [1,2,3]

DESERT

Rich Chocolate Delight

berry coulis, crisp crumble and fresh berries [1,2,3]

WINE RECOMMENDATION

Starter
ALBARINO AGRO DE BAZAN ETIQUETA, SPAIN / kr 1300,-

Main Course
ANDRE GOICHOT CHATEAU DU CRAY PINOT NOIR, FRANCE / kr 1200,-

Dessert
VALPANTENA TESAURO RECIOTO DELLA VALPOLICELLA DOC, VENETO, ITALY / kr.1280,-

975
Per Person



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Whole group must have the same menu

Dietary requirements can be accommodated with advance notice

DINNER

BANQUET MENU 2

STARTER

Beef Carpaccio

truffle emulsion, aged parmesan, olive oiled marinated cappers, pickled red onion and baby leaf salad [1,2,3]

MAIN

Halibut Filet

smooth pea pure, beurre blanc sauce, seasonal marinated crudite & Chef's potato selection [1,2,3]

DESERT

Rich Chocolate Delight

berry coulis, crisp crumble and fresh berries [1,2,3]

WINE RECOMMENDATION

Starter
FONTANAFREDDA SILVER BARBERA D'ALBA, PIEDMONT, ITALY / kr.875,-

Main Course
FONTANAFREDDA GAVI DI GAVI, ITALY / kr. 910,-

Dessert
VALPANTENA TESAURO RECIOTO DELLA VALPOLICELLA DOC, VENETO, ITALY / kr.1280,-

Whole group must have the same menu

Dietary requirements can be accommodated with advance notice

975
Per Person



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DINNER

BANQUET MENU 3

STARTER

Dry tomato salad

Cheak peas, soya beans, wakame, served with ponzu sauce.

MAIN

Grilled coliflower “steak”

Lentil and cashew mashed, truffel puree and seasonal vegetables

DESERT

Daily choice of vegan cake

850
Per Person

WINE RECOMMENDATION

Starter
MUD HOUSE SAUVIGNON BLANC, MARLBOROUGH / kr.840,-

Main Course
PATERNINA RESERVA, RIOJA, SPAIN / kr.820,-

Dessert
ROYAL TOKAJI LATE HARVEST, TOKAJ, HUNGARY / kr.1050,-

Whole group must have the same menu

Dietary requirements can be accommodated with advance notice



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