



DINNER SUMMER

Starter

Grilled Lobster Sushirice, yuzu, nori

Burrata Avocado, tomato consommé, wild garlic

Beef Carpaccio Thai vinaigrette, summer salad, herb crisp

Palate Cleanser

Chef's Choice A fresh surprise

Main Course

Steamed Sterling Halibut Sweetpotatopuré, sugarsnaps, orange-vinaigrette

Grilled Argentinian Beef Chimichurri, summer vegetables

Baked Arctic Char Summer cabbage, potatoes, buttersauce with Løyrom

Cheese

Selection of mature cheeses Fruit compote, sourdough crackers

Dessert

Chocolate Rullekake Orange marmalade, coconut, salted caramel-icecream

Green Apple & Yuzu Yoghurt mousse, citrus & yuzu curd

Norwegian Strawberry Tart Rhubarb, Sicilian pistachio, nyr-icecream

Petit Four

Macarons & Chocolate truffles