

LANTERNEN

RESTAURANT & BAR

Entrée

Steamed asparagus with hollandaise

Lanternens fish- og seafood soup

Creamed cucumber soup with Norwegian cured ham

Main Course

Ovenbaked cod loin with pistachio butter,

chips from cured ham, pea purée and new potatoes

Glazed duck breast, port wine sauce, grilled new kale and potato purée

Norwegian tenderloin from beef with red wine sauce,

seasonal vegetables and au gratin potatoes

Dessert

Crème Brûlée

Chocolate fondant with vanilla ice cream

Cheesecake with bærcoulis

Kr. 585,- per person for three courses

Includes set tables with white tablecloths, candles and flowers

Minimum 15 persons. One menu is selected for the whole group

and the menu has to be prearranged. (Additional for weddings)