



Markus wine cellar

Experience the exciting interaction between food and wine – both in traditional and new ways. Our chef will lead you into a gourmet world with the best raw materials and specialities – excitingly put together and inspired from the French kitchen.

Let yourself be tempted!

Setting with white table cloths, candle lights and fresh flowers, as well as coffee to the dessert after dinner is included.

Reservation cards	NOK 25 per guest
Companion cards	NOK 25 per guest
Special flower decorations	on request
Toastmaster	on request

Staying guests on halfboard get a reduction of NOK 110. Main course is served once. All prices include taxes. Subject to price changes.



Tasting menu

Reindeer tongue and caviar

Contains: milk, egg, wheat, fish, celery, sulfite

Norwegian Tuna

Shiitake mushroom and XO sauce

Contains: wheat, fish, shellfish, soy, sesame, sulfite

Langoustine

Baked chive sauce

Contains: milk, fish, shellfish, celery, sulfite

Breast of grouse

Parsnip, brown cheese and cranberries

Contains: milk, sulfite

Mushroom Ravioli

Morel broth

Contains: durum wheat, celery, soy, sulfite

Turbot

Spinach, black salsify, truffle Hollandaise sauce

Contains: milk, egg, fish, sulfite

Reindeer fillet

Maroon, pumpkin, chanterelle, juniper sauce

Contains milk, maroon, mustard, celery, sulfite

Cheese platter

Homemade fruit- and nut bread

Contains: milk, egg, wheat, hazelnut, walnut

Tinnved sherbet

Contains: sulfite

Honey Cremoux

Lemongrass, mint

Contains: milk, egg, wheat, almond, hazelnut

7 course Tasting menu NOK 1650,-
5 course Tasting menu NOK 1400,-

6 course Tasting menu NOK 1550,-
4 course Tasting menu NOK 1200,-