



Summer menu

Sultgruppen delivers everything from the more traditional Norwegian cuisine to newly inspired dishes from both Norway and abroad. In addition to this, we have various buffet menus that you can find below. If you want a self-inspired menu, get in touch when ordering, - we always want to adapt to the customer's needs. *The menus are updated regularly.*

Menu 1

Carpaccio, mozzarella, salted sun-dried tomato, olive oil, capers, tapenade & salad
(lactose, sulfite)

Wine suggestion:

*Quinta de Soalheiro Alvarinho Vinho Verde, Portugal NOK 650,-
Niepoort Natcool Bairrada tinto, Portugal NOK 670,-*

Chicken, white wine sauce, fennel & warm potato salad

Wine suggestion:

*Claude Val Blanc, France, NOK 595
Juillot Bourgogne Blanc Cuv é e Juliette Chardonnay, France, NOK 695,-*

Raspberry mousse, crumble & meringue
(egg, milk)

Wine suggestion by glass:

*Il Falchetto Moscato d Asti Tenuta del Fant 2022, Italy, NOK 105,-
Oremus Tokaji Late Harvest, NOK 125,-*

Price food menu: NOK 625,-

Menu 2

Red beet marinated smoked trout, potato terrine, asparagus salad, herb salad
(fish, egg)

Wine suggestion:

WG Winter Dittelsheimer Steinwein Riesling Trocken, Germany NOK 680,-

Domaine Henry Natter Sancerre, NOK 795,-

Halibut seasoned with mango and chilli, sweet potato puree, guacamole & roasted
paprika (fish)

Wine suggestion:

WG Dreissigacker Bechtheimer Riesling, Germany, NOK NOK 890

Yohan Larda Gamay Poppy, France, NOK 640,-

Lemon curd, raspberries & meringue (eggs)

Wine suggestion by glass:

Il Falchetto Moscato d Asti Tenuta del Fant 2022, Italy, NOK 105,-

Luigi Righetti Recioto della Valpolicella Classico, NOK 105,-

Price food menu: NOK 675,-

Menu 3

Small tapas plate (gluten, milk, egg, sulfite)

Wine suggestion:

*Quinta de Soalheiro Alvarinho Vinho Verde, Portugal, NOK 650,-
Niepoort Natcool Bairrada Tinto, Portugal, NOK 670,-*

Pork tenderloin, green pepper sauce, hazelnut potato, green salad
(gluten, milk, egg, sulfite)

Wine suggestion:

*Cune Reserva, Spain, NOK 645,-
Juillot Bourgogne Rouge Cuvée e Pierre, France, NOK 715,-*

Crème brûlée (eggs, milk)

Wine suggestion by glass:

*Il Falchetto Moscato d'Asti Tenuta del Fant 2022, Italy, NOK 105,-
Felsina Vin Santo Chianti Classico, Italy, NOK 145,-*

Price food menu: NOK 715,-

Menu 4

Scallop tartar, " granny smith " apple, coriander, beetroot & parmesan chips
(mollusks , fish, milk, egg)

Wine suggestion:

Chablis La Sereine, France, NOK 715,-

Judgment. Billaud Simon Chablis Premier Cru Mont de Milieu, France, NOK 745,-

Roast beef tenderloin, roasted potatoes with parsley and parmesan, parsley and
tarragon emulsion & baked root vegetables with pesto (egg, milk, nuts)

Wine suggestion:

Cascina Castlet Litina Barbera D' asti Superiore, Italy, NOK 715,-

Fratelli Oddero Langhe Nebbiolo, Italy, NOK 925,-

White chocolate mousse & pickled sea buckthorn berries
(egg, gluten (wheat), nuts (almond), soy, milk)

Wine suggestion by glass:

Il Falchetto Moscato d Asti Tenuta del Fant 2022, Italy, NOK 105,-

Oremus Tokaji Late Harvest, NOK 125,-

Price food menu: NOK 755,-

Vegan 3 courses

Carpaccio of squash, aubergine, salted sun-dried tomato, capers, olive oil & salad

Rice chips, potato, asparagus, quinoa & avocado hummus

Vegan chocolate cake

Price upon request.