

THEATERCAFEEN

SET MENU

STARTER

BETROOT TARTARE

CHEVRE FROM HAUKELI, HAZELNUTS & TARRAGON
(MILK, SULPHITES, NUTS)

VOUVRAY CUVÉE SILEX CHENIN BLANC 2023, VIGNEAU-CHEVREAU 990,-



MAIN

PAN- FRIED HALIBUT

GREENS, RISONI, CHAMPAGNE- & GRILLED BUTTER SAUCE
(MILK, FISH, MOLLUSCS, SULPHITE, WHEAT)

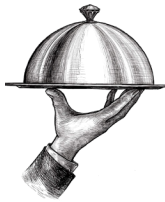
BOURGOGNE CHARDONNAY BTTR 2022, RENE LEQUIN-COLIN 1310,-

OR

RACK OF REINDEER

MUSHROOM, CELERY ROOT PURÉE, CRANBERRIES & PORCINI SAUCE
(MILK, SULPHITE, CELERY)

CROZES-HERMITAGE COLLECTION 2022, DOMAINE DE CRISTIA 1130,-



DESSERT

CHOCOLATE COULANT

WARM CHOCOLATE CAKE, SALTED CARAMEL
& MADAGASCAR VANILLA ICE CREAM
(MILK, WHEAT, EGG)

RECIOTO DELLA VALPOLICELLA 2013, CANTINA VIVIANI 1350,-

3 COURSE

HOUSE COFFEE OR TEA INCLUDED

kr. 985,-