

Wedding menu

Starters

~ Shellfish salad ~

With scallops, scampi and crab

~ Soy and sesame marinated Salmon salmon ~

With rocket and toasted pine kernels

~ Cauliflower soup ~

With truffle-roasted cauliflower and croutons

~ Jerusalem artichoke soup ~

With crispy bacon and croutons

~ Grilled king crab ~

With truffle aioli (max 40 persons)

~ Scallops ~

With carrot purée and lemon vinaigrette (max 40 persons)

Wedding menu

Main dishes

~ Venison fillet steak ~

With hasselback potatoes and mushroom sauce

~ Beef fillet steak ~

With herb-roasted potatoes and pepper sauce

~ Reindeer fillet steak ~

With carrot purée, salt-baked potatoes, game sauce and stirred lingonberries

~ Veal rib-eye steak ~

With choron sauce, potato wedges with herbs and creamed parsley root

~ Monkfish ~

With beetroot purée and potatoes in dill, served with hollandaise sauce

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Desserts

~ Brownie ~

With ice cream and salted peanuts

~ Lemon mousse ~

With coulis and fresh berries

~ Cheesecake in a glass ~

With mascarpone, brown cheese sauce, berries and digestive biscuits

~ Vanilla panna cotta ~

With berry coulis

~ Forest berries mousse ~

With cream

~ Crème Brûlée ~

Wedding menu

Coffee and cakes brought by the guests

We can also help you to order cakes.

Supplement for setting tables for coffee and cakes brought by the guests

NOK 75 per person/half-price for children aged 3–12

Guests who arrive when coffee and cakes are served

NOK 150 per person/half-price for children aged 3-12

All cakes brought by guests must be decorated in advance

Dinner includes

Tables set with white tablecloths and cloth napkins

You can decorate tables and the function room any way you like.

Drinks – not included

You can select wine from our wine menu or, if you prefer, we can select wine that goes well with the selected menu.

Guests can be greeted with a welcome drink with or without alcohol.

Accommodation

The bridal suite is included for wedding parties of minimum 50 guests.