

St. Valentine's Menu

14 February 2018

Canapés

- Mackerel in tomato
- Smoked Salmon, Pulpit Rock
- Deep fried Herring in sourdough batter

Starter

KRYSTALE Oysters
with fennel and blood orange

Sharing

Sashimi Moriawase
with wasabi and shoyu

Soup

Hokkaido Scallop
with butternut squash, seaweed and scallop bouillon.

Main

Skrei
with crispy potato, cep emulsion, spinach and red wine jus

Dessert

Chocolate "forest"

Norwegian Waffles
strawberry and cream

Complimentary glass of bubbles per set menu

\$124++ per pax