



BY CHOICE HOTELS

**Served from 5 PM – 10 PM**

# Starters

**Scallops marinated in lime**

*With pickled cucumber, avocado and roe*

**KR 135,-**

**Roasted asparagus with ham Serrano**

*Served with whipped crème fraiche and parmesan*

**KR 125,-**

**Smoked duck**

*with lime and marinated green beans, cherry tomatoes and truffle vinaigrette*

**KR 145,-**

**Avocado and trout**

*With salad and coriander dressing*

**KR 125,-**



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# Main Courses

## **Spit roast**

*With lambs, figs, onion and mushrooms*

**KR 270,-**

## **Tornedos of beef tenderloin**

*Served with glazed red onions, spinach and roasted potatoes*

**KR 275,-**

## **Tyholmen's beef**

*With vegetables, grilled tomatoes, spiced butter and French fries*

**KR 225,-**

## **Baked halibut**

*with potato cream, chorizo, sweet beans and shellfish sauce*

**KR 230,-**

## **Filet of beef "Tyholmen"**

*served with butter of herbs and French fries*

**KR. 225,-**

## **Pan fried tusk**

*Steamed vegetables, orange and coriander butter*

**KR 195,-**



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# Desserts

## **Strawberry Soup**

*Served with lime sorbet*

**KR 125,-**

## **Baked figs in port wine sauce**

**KR 135,-**

## **Vanilla Pineapple**

*With cinnamon crumbs, strawberry and rhubarb sorbet*

**KR 115,-**

## **Creme Bruleè "Grand Marnier"**

*Orange sorbet and fresh berries*

**KR. 135,-**

## **Heimdal Petit Four**

*Confectionery from Heimdal chocolate factory in Arendal.*

**KR 67,-**