

HORS D'OEUVRES

Fresh green Asparagus With pine nut and Hollandaise	KR 125,-
Butter fried Scallops with Maltaisersauce and confiserte tomatoes	KR 125,-
Tyholmen's Fish soup creamy soup with salmon, wolf fish, mussel, prawn and fresh vegetables	KR 125,-
This Summers fresh tomato salad with onion and vinegar dressing	KR 65,-

MAIN COURSE

Sesame grilled fillet of Angler with orange and apple foam	KR 275,-
Fried Redfish with carrot mousselin and Beurre Blanc	KR 268,-
Tyholmen's Fish soup creamy soup with salmon, wolf fish, mussel, prawn and fresh vegetables	KR 210,-
Tyholmen's prime fillet of beef Beef with lettuce, vinegar dressing and homemade herb butter	KR 265,-
Fillet of Veal marinated in Thyme and Honey, celery cream and veal glace	KR 289,-
Tornedos of Beef fried Scampi and red wineglacè	KR 285,-
Traditional Norwegian fare	KR 170,-

VEGETARIAN DISH

Gratinated Cauliflower and Broccoli fresh Asparagus, Parmesan, Mace and Beurre Blanc	KR 198,-
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DESSERTS

Norwegian Strawberry with mascarpone cream, mint and vanilla ice cream	KR 115,-
Chocolate Fondant with pickled Apricot and strawberry sherbet	KR 105,-
Crème Brûlée with Grand Marnier and Orange Sherbet	KR 105,-
Homemade Peit Four, Heimdal Sjokolade	KR 64,-

CHILDREN'S MENU

Pasta with meat sauce	KR 75,-
Hamburger with French fries	KR 75,-
Pancakes with cream and jam	KR 45,-
Ice cream with chocolate topping	KR 45,-