

RESTAURANT RAVINEN

BANQUET MENY 1

695,-

STARTER:

CASTELFRANCO SALAD

WITH PICKLED PEAR, BURRATA, PUMPKIN SEEDS
AND VINAIGRETTE
ALLERGENS: NUTS, MILK

MAIN COURSE:

DUCK BREAST

PARSNIP PUREE, ASPARAGUS, BLACKBERRIES,
ROOT VEGETABLE CHIPS AND RED WINE SAUCE
ALLERGENER: MILK

DESSERT

PASSION FRUIT RASPBERRY MOUSSE CAKE

WITH PISTACHIO ICE CREAM AND PISTACHIO MACARON
ALLERGENER: EGGS, GLUTEN, MILK, SOY, NUTTS (PISTACHIO)

RESTAURANT RAVINEN

BANQUET MENU 2

725,-

STARTER

BEEF CARPACCIO

WITH CHIMICHURRI, PARMESAN, AND FRESH SALAD

ALLERGENS: MILK

MAIN COURSE

SALMON FROM FRØYA

WITH BLUE POTATO PUREE, TURNIP, PICKLED BEETS
AND BEURRE BLANC WITH ROE

ALLERGENS: MILK

DESSERT

TIRAMISU

WITH TIRAMISU ICE CREAM

ALLERGENS: EGGS, MILK, SOY

RESTAURANT RAVINEN

BANQUET MENU 3

745,-

STARTER

SALMON TARTARE

WITH AVOCADO, MANGO, AND PASSION FRUIT
ALLERGENS: FISH

MAIN COURSE

WHOLE ROASTED BEEF TENDERLOIN

SERVED WITH POTATO CAKE, PEA CREAM,
GRILLED DELICACY ONIONS, CONFIT TOMATOES
AND RED WINE SAUCE
ALLERGENS: MILK

DESSERT

APPLE AND CARAMEL MOUSSE CAKE

WITH VANILLA ICE CREAM AND WHITE CHOCOLATE CRUMBLE
ALLERGENS: EGG, GLUTEN, MILK, SOY

RESTAURANT RAVINEN

BAQUET MENU 4

745,-

STARTER

TOM YUM SUPPE

WITH SHRIMP, CHERRY TOMATO, MUSHROOM,
RED ONION, AND CORIANDER
ALLERGENS: CORIANDER, SHELLFISH

MAIN COURSE

WHOLE ROASTED BEEF TENDERLOIN

WITH ASIAN MASHED POTATOES, PAK CHOY, CARROT
AND HOISIN SAUCE
ALLERGENS: MILK

DESSERT

YUZU PANNA COTTA

WITH ROASTED COCONUT CHIPS AND FRESH BERRIES
ALLERGENS: MILK