Revier

Christmas *3-course*

Halibut ceviche

with grilled heart of lettuce, pomegranate, pine nuts and pistachio vinaigrette

(fish, nuts, mustard)

Pan-fried duck breast

with duck rillette, onion cream, broccolini and pommes Anna

(milk, celery)

Crème brûlée cheesecake

with cardamom crumble, stirred blueberries and white chocolate

(gluten, wheat, oats, milk, soy)

Set menu: 990,- per person

Wine pairing, 4 glasses: 600,- per person

Revier

Traditional *Christmas*

Aged rakfisk from Hardanger

fermented trout with trimmings, flatbread and lefse

Steamed pinnekjøtt

cured lamb ribs with Voss sausage, swede mash, potatoes and jus

or

Pork rib plate

with roast pork belly, pork sausages, pork patties, red cabbage, sauerkraut, potatoes, prunes, apples and Christmas gravy

Riskrem

Norwegian rice cream with cherry sauce and flaked almonds

Set menu: 1100,- per person

Wine pairing, 4 glasses: 600,- per person

Revier

Christmas *buffet*

Bread and lefse

Herring · Juniper-smoked salmon
Urfe pastrami · Parma ham, 15 months
Brussels sprout salad · Beetroot salad · Potato salad

Christmas pork belly with pork sausages
Pork patties · Red cabbage · Sauerkraut · Potatoes
Prunes · Apples · Christmas gravy · Rainbow carrots

Fønix cheese with gingerbread
Rice cream with cherry sauce

Set menu: 890,- per person
Wine pairing, 4 glasses: 600,- per person

Revier

Wine *pairing*

Standard

4 glasses: 600,- per person

Dagobert Crémant d'Alsace
Jean Paul Brun Beaujolais Blanc
Jean Paul Brun Beaujolais Le Ronsay