

# AMERIKALINJEN

## EVENT MENU

### Starter

Beetroot salad  
*with pickled pears, goat cheese & pine nuts*

M, MU, N

### Main

Grilled veal entrecôte  
*with celeriac puree, broccolini & red wine sauce*

M, MU, N

*or*

Grilled cod  
*with cassoulet, chorizo, corn, cauliflower, green beans & red wine sauce*

F, M, SU

### Dessert

Sticky orange cake  
*with nyr ice cream, candied fruit & crumble*

G, E, M, N

795,- pp

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## BON VOYAGE

### Starter

Lobster tail  
*with gribiche sauce & hollandaise*

SH, M, E

### Main

Grilled veal entrecôte  
*with celeriac puree, broccolini & red wine sauce*

M, SU

*or*

Grilled cod  
*with cassoulet, chorizo, corn, cauliflower, green beans & red wine sauce*

F, M, SU

### Dessert

Flambée Semifreddo  
*with italian meringue, pistachio, cookies & Gianduja chocolate*

E, G, M, N, SU

1095,- pp

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## WINE MENU

### *The sommelier's suggestions*

Complete your dining experience by letting our sommelier choose the wine for your meal. All of our wine menus consist of one glass of wine for the starter, one for the main course with toppings and dessert wine. Choose from our three different wine menus (everyone in the group must choose the same wine menu)

Standard 595,- per person

Superior 795,- per person

Triton 995,- per person

### *Add aperitif:*

+ 119,- per person for Prosecco

+ 195,- per person for Champagne

## Sparkling wine

Claude Val blanc, Languedoc- Rouissillon France	545,- per bottle
Georg Breuer, Charm, Riesling, Rheingau Germany	645,- per bottle
Domaine Borgeot, Chardonnay Bourgogne Blanc, France	840,- per bottle

## Red wine

Claude Val Rouge Languedoc- Rouissillon France	545,- per bottle
Château de Saint Cosme, Little James Basket Press	670,- per bottle
Domaine Justin Girardin, Bourgogne Rouge France	900,- per bottle

## Beer

Frydenlund Pilsner 0,4 l	99,-
Amerikalinjen Pilsner 0,33 l	115,-

We have a large selection of non-alcoholic juices from local producers