

menu for meetings and conferences

Bread dishes

Open-faced sandwiches or rolls (3 per person) with a variety of minimum three kinds of toppings: shrimp, mayonnaise and lemon; grilled peppers; salmon and scrambled eggs; Northern Norwegian hams and potato salad; brie with salami; and/or roast beef with remoulade and crisp-fried onions.

Included in the price is one beverage (juice/mineral water) and coffee/tea per person. Optional choices: vegetarian, gluten-free and/or lactose free.

NOK 146,- per person.

Buffet

Choices of hot or cold dishes: fish, shellfish, oysters, assorted hams and seafood toppings. Include vegetarian, gluten-free and/or lactose free choices. Included in the price is one beverage (juice/mineral water) and coffee/tea per person.

NOK 200,- per person.

(min 30 persons)

Lunch plate

Large lunch plate with a variety of meat, fish and salads. Served with our home made bread and juice.

NOK 175,- per person.

Hot lunch with dessert

Hot lunch includes one selection of a main-course with sides and dessert.

Examples:

- chicken breast, baked mixed vegetables, pepperaise, cooked rice / apple cake with whipped cream
- bacalao / fruit salad
- chili sin carne / panna cotta
- salmon and halibut, herbal sauce, boiled potatoes / chocolate mousse with whipped cream

Included in the price is one beverage (juice/mineral water) and coffee/tea per person. Optional choices: vegetarian, gluten-free and/or lactose free.

NOK 175,- per person.



Other options (per person)

Coffee/tea **NOK 20,-**

Cakes **NOK 32,-**

Variety of sheet-cakes: chocolate, apple, carrot, spiced or brownies. Topped with whipped cream, fruit and berries.

Waffles **NOK 20,-**

Served with sour-cream, jelly and brown cheese.

Fruit plate **NOK 45,-**

Assorted fresh fruits, berries and chocolate.