

Group menus

Autumn2017

(Minimum 6 persons/menu)

Menu I € 29

Cream of parsnip soup and pulled lamb (L,G*)

Fried salmon, mushroom sauce and horseradish potatoes (L,G)

Or

Overcooked beef, onion sauce and horseradish potatoes (L,G)

Pannacotta and apple compote(L,G*)

Menu II € 42

Toast Skagen á la ship (L)

Fillet steak of beef ,greenpepper sauce,potatoes á la ship and season 's vegetables (L,G)

Or

Fillet steak of beef, Aura-cheese sauce, potatoes á la ship and season 's vegetables (L,G)

Brownie and vanilla icecream

Menu III € 46

Salmon in two ways, beetroot mayonnaise and smoked smetana (L,G)

Boletus soup and smoked reindeer mousse (L,G*)

Fillet of reindeer, goat cheese mousse and potato fondant (L,G)

Assortment of day's cheese, apple compote, honey and roasted nuts (G)

Buckthorn, yoghurt and chocolate(G)

Menu IV € 30

Root vegetable salad, berries, Aura-blue cheese and roasted nuts(L,G)

Beetroot risotto and goat cheese mousse (VL,G)

Pannacotta and apple compote (L,G)

