

Menu Dyna Fyr summer-2010

MENU "KOBBERNAGLEN"

Kr 480,-

Creamed fish soup

with a tast of fresh basil. Garnished with fish and shellfish.

Baked arctic shar

Served with fennel and apple compot, crispy bacon sauce vierge and Apple and bête crudité.

Strawberry

Served with vanilla ice cream.

Win:

Starter: Condes de Albarei Albrino 2008

Kr 410,-

Bodegas Condes Albarei

Main course: Oberfeld Grüner Veltiner 2008

Kr 480,-

Petra Unger, Kremstal, Austria

Dessert: Fresita

Kr 330,-

Chile/central vally.

MENU "DYNA"

Kr 620,-

Pastrami cured salmon

Served with kimchi salad, beetroot pure and ponzu spuma.

Baked cod

With mushroom risotto, baked scorzonera, bokchoy and tarragon sauce.

Cheese selection

Dark chocolate mousse

Served with wild berry compot.

Win:

Starter: Villa Gemma Montepulciano d'Abr 2008

Kr 460,-

Azienda Agricola Masciarelli, Marrucina, Italy

Main course: Pouilly-Fumé Cuvée Les Chante Alouettes 2007

Kr 530,-

Domaine Du Colombier, Rhône, France

Chees: Domaine Grand Bois

Kr 430,-

Domaine Les Grands Bois, France

Dessert: Recioto della Valpolicella 2001

Kr 560,-

Fratelli Bolla, Italy

MENU "KAVRINGEN"

Kr 690,-

Orange and fennel cured beef

with vegetables, marinated fennel and sherry gastrique.

Cauliflower soup

served with smoked arctic char and appel spuma.

Baked halibut

*With bean cassoulet, haricot vert and spring onion salad,
Garlic crème and lemon gras sauce.*

Cheese selection.

Apple tart

Served with mocca and chocolate ice cream.

Wine:

Starter: Blazic Rebula 2007

Borut Blazic, Slovenia

Kr 460,-

Soup: Marsannay Au Champ Salomon 2007

Domaine Charles audoin, France

Kr 650,-

Main Cours: Sancerre Ammonites 2007

Roblin, France

Kr 630,-

Chees: Domaine Grand Bois

Domaine Les Grands Bois, France

Kr 430,-

Dessert: Royal Tokaji Aszu Blue Label 2000

Hungary

Kr 710,-

SHELLFISH

Norwegian lobster

1/2 Amerikansk lobster

Served boiled or gratinated.

Today`s price!

Kr 208,-

Porte Plateau Lux.

*Todays catch of clams, mussel and shellfish, shrimps, lobster,
served with pepperrot yoghurt, aioli and salsa romesco.*

Kr 590,-

Starters.

Salad (small/large)

Assortes fresh greens,

Kr 65,-/88,-

Pannfried scallups

With Jerusalem artichoke cream, spring salad and truffle vinegar.

Kr 155,-

Orange and fennel cured beef

With vegetables, marinated fennel and sherry gastrique.

Kr 152,-

Pastrami cured salmon

Served with Kimchi salad, beetroot pure and ponzu spuma.

Kr 148,-

Soups.

Creamed fish soup.

With a taste of fresh basil. Garnished with fish and shellfish.

Kr 106,-

Cauliflower soup.

served with smoked arctic shar and appel spuma.

Kr 115,-

Main courses.

Baked halibut

With bean cassoulet, haricotvert and spring onion salad, Garlic crème and lemon gras sauce.

Kr 295,-

Baked Arctic shar

Served with fennel and apple compot, crispy bacon sauce vierge and Apple and bête crudité.

Kr 280,-

Baked cod

With mushroom risotto, baked scorzonera, bokchoy and tarragon sauce.

Kr 275,-

Fille of veal

With bean cassoulet, haricotvert and spring onion salad, Garlic crème and lemon gras sauce.

Kr 295,-

Today's vegetarian dish

Kr 198,-

DESSERTS

Ginger brûlée

served with Lemon gras sorbet.

Kr 110,-

Fresh Strawberry

Served with vanilla icecream.

Kr 120,-

Dark chocolate mousse

with wild berry compot.

Kr 110,-

Apple tart

with mocca and chocolate ice cream.

Kr 130,-

Chees selection

Kr 135,-

Ouer sweet temptation. Sorbet, berries and liqueur.

Kr 83,-

Petit fours

Kr 39,-