

VINGER HOTELL & SPA

Appetizers

Mussels with a taste of Asia ^{2,9}
Homemade pommes frites and chili aioli
NOK 145,-

Asparagus wrapped in Parma ham ^{11,14}
Baked tomato and onion salsa and herbal salad
NOK 135,-

"Vinger's" fishsoup ^{1,7,8,14}
Shellfish, fish, vegetables and cress
Small NOK 135,-/Large NOK 225,-

Main courses

Halibut ^{5,6,7,14}
Caramelized cauliflower compote, warm potato salad and soy butter
NOK 275,-

Conit of duck leg ¹⁴
Early vegetables of carrots and turnips, thyme and garlic potatoes and duck jus
NOK 235,-

Entrecôte ^{1,2,6,14}
Green beans, onion rings, potatoes au gratin and "Vinger's" bearnaise sauce
NOK 285,-

Desserts

Chocolate ganache ^{1,2,4}
Homemade vanilla ice cream, yoghurt and fresh strawberries
NOK 95,-

Crème brûlée ^{1,2}
Homemade raspberry sorbet and caramelized, white chocolate
NOK 95,-

Cheeseplate ^{1,4,14}
4 kinds of cheese, rhubarb compote and cheese bread
NOK 125,-

Allergener

1. Milk 2. Egg 3. Peanuts 4. Nuts 5. Soya 6. Gluten 7. Fish
8. Shellfish 9. Mollusks 10. Cellery 11. Mustard 12. Sesame seed 13. Lupin 14. Sulfit