



## **Fjellskål set menus for events**

On the upcoming pages we present a selection of interesting event menus.

Selected event menu must be ordered latest 48 hours upon arrival.

**A single menu** must be selected for everyone in the party, with the exception of menu no. 6

We are based on local exclusive delicacies from the coast of Norway, as well the best Europe has to offer. We take inspiration and impulses from all over the world

Our head chef and our team work daily on developing traditional dishes with a twist. We want you as a guest to experience the best of local flavors with international techniques.

**You're welcome!**



## **MENU 1**

Kr 900,-

### **STARTER**

#### **Fjellskåls Creamed fish soup**

*Red fish, white fish, Carrot, leek, topped with leaf-parsley and chervil-oil*

### **MAIN COURSE**

#### **Oven baked halibut with chervil- and tarragon butter**

*Oven baked seasonal vegetables, Butter steamed broccolini, salt baked potatoes and butter sauce*

### **DESSERT**

#### **Crème brûlée**

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**Freshly baked bread, whipped butter and aioli are included, and served upon first food serving**



## **MENU 2**

Kr 1360,-

### **STARTER**

#### **Fjellskåls creamed shellfish soup**

*King crab, handpeeled shrimps, topped with leaf-parsley and chervil-oil*

### **MAIN COURSE**

#### **Shellfish symphony**

*A selection of the best available shellfish of the day. Langoustines and king crab grilled with garlic oil. Stone crab claws, snow crab and fresh shrimps, served freshly boiled and chilled.*

*Mussels steamed with white wine and garlic, or creamed in a spicy sauce*

### **DESSERT**

#### **Chocolate fondant, berry-coulis & vanilla ice cream**

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**Freshly baked bread, whipped butter and aioli are included, and served upon first food serving**



## **MENY 3**

Kr 2200,-

### **SHELLFISH TOWER**

#### **Fjellskåls «Luxury» skalldyrsymfoni**

*Our signature shellfish platter. Live Norwegian lobster and langoustines taken directly from our aquarium, prepared grilled with garlic oil. Fresh gratinated scallops, raw oysters (can be gratinated) and mussels steamed in white wine and garlic, or in a creamed spicy sauce. Accompanied with fresh steamed king crab, shrimps and stone crab claws*

### **DESSERT**

#### **Vanilla ice cream & GOLD selection caviar from ROGN**

*Our signature dessert. You are might thinking caviar and ice cream are insane. So did we, but the combination is amazing, if you dear to try you will get a taste revelation of sweet & salt, a kind of liquorice-like flavour with a nutty ending*

**OR**

#### **Raspberry sorbet topped with fruity Taittinger rosé champagne**

*Our Second signature dessert. This dessert were made for a champagne dinner we arranged, we were struggling with combining a champagne with a dessert because the sugar level in champagne are quite low. But things does not always need to be so complex, so we tried something simple as raspberry sorbet, the result were a refreshing dessert with a nice balance an low sugar content*

(Contains alcohol)

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**Freshly baked bread, whipped butter and aioli are included, and served upon first food serving**



*Fjellskål*

## **MENU 4**

Kr 1150,-

### **STARTER**

#### **Mussels**

*Choose between mussels steamed with white wine, garlic and parsley or  
Creamed in a spicy sauce*

### **MIDDLE COURSE**

#### **Local Scallops**

*Gratinated with chervil- and tarragon butter, parmesan and garlic*

### **MAIN COURSE**

#### **Oven baked Turbot with chervil- and tarragon butter**

*Oven baked seasonal vegetables, butter steamed broccolini, salt baked  
potatoes and butter sauce*

### **DESSERT**

#### **Crème brûlée**

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**Freshly baked bread, whipped butter and aioli are included, and served upon  
first food serving**



## **MENU 5**

Kr 2300,-

### **STARTER**

**Shrimps platter** (shell on)

*Fresh shrimps, mayonnaise and lemon*

### **MIDDLE COURSE**

**Gratinated Local Scallops**

*Gratinated with chervil- and tarragon butter, parmesan and garlic*

### **MAIN COURSE**

**Lobster | King crab | Langoustines**

*Choose between freshly cooked and chilled or grilled with garlic oil*

### **DESSERT**

**Chocolate fondant, berry-coulis & vanilla ice cream**

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**Freshly baked bread, whipped butter and aioli are included, and served upon first food serving**



*Fjellskål*

## **MENU 6 MEAT**

Kr 1175,-

### **STARTER**

#### **Beef tenderloin carpaccio**

*Herb marinated tenderloin | Capers | Rocket | Aged parmesan cheese  
Extra virgin oliveoil*

### **MAIN COURSE**

#### **Tenderloin steak**

*200 g. Fine Selection of Aged Norwegian tenderloin steak Crossbreed of Wagyu & Angus, served with cauliflower- and celeriac purée, butter steamed broccolini, oven baked seasonal vegetables, choose between mushroom stew or red wine sauce*

**Surf&Turf – grilled lobster tail + 349,-**

#### *Extra sides*

*French fries 79,- | Sweet potatoe fries 89,- | Saltbaked potatoes 89,- | Side salad small/large 99,-/169,- | Sauce 49,-*

### **DESSERT**

#### **Chocolate fondant, berry-coulis & vanilla ice cream**

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**This menu can be combined with all forthcoming menus**

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**Freshly baked bread, whipped butter and aioli are included, and served upon first food serving.**



## **ALLERGENES AND INFORMATION**

### **MENU 1**

*Contains: Fish, milk, sulphur and sulphites, mustard, egg and wheat*

### **MENU 2**

*Contains: Shellfish, molluscs, milk, sulphur and sulphites, mustard, egg and wheat*

### **MENU 3**

*Contains: Shellfish, molluscs, fish, milk, sulphur and sulphites, mustard, egg and wheat*

### **MENU 4**

*Contains: Fish, molluscs, milk, sulphur and sulphites, mustard, egg and wheat*

### **MENU 5**

*Contains: Shellfish, molluscs, milk, mustard, egg and wheat*

### **MENU 6**

*Contains: Shellfish, milk, sulphur and sulphites, mustard, egg and wheat*

**Upon request we can adjust the different menus according to allergies and intolerance.**

**Vegetarian and/ or Vegan menu can be arranged upon request.**