

BUFFET

COLD FISH DISHES

*Shellfish platter with crayfish,,
Kamtchatka crab from Varangerfjord
Mussels and large shrimps
Graved salmon with mustard-dill dressing
Smoked fjord salmon
Fish platter with boiled trout and arctic caviar*

COLD MEAT DISHES

*Roastbiff
Smoked breast of duck
Honey glazed chicken breast
Glazed pork loin
Cured meat platter with
Reindeer, lamb and pork*

COLD VEGETARIAN DISHES

*Garbanzo bean salad with peppers
Herb marinated mushrooms
Grilled courgette in lime vinaigrette
Tomatoes filled with saffron rice, flavoured with rose water
Globe artichoke in a lime marinade*

SOUP

Creamy fish soup

DESSERTS

*Fresh fruit
Caramel pudding
Marinated cloudberries
Lingon cream
"Kransekake" – a traditional cake made from almonds
A selection of cakes from our patisserie.*

SIDE DISHES

*Home made bread
Flatbread, lefse and biscuits.
Diverse garnish and dressings.*

