

# MEET

## ULLEVAAL

### GROUP MENU

Let us help make your event a success. We provide restaurant-quality cuisine of the highest standard for your occasion. All dishes are carefully composed using the finest seasonal ingredients. Minimum 20 guests. All guests are required to choose the same menu. Vegetarian options and allergy adaptations are available.

**3 courses: NOK 817,-**

**4 courses: NOK 940,-**

#### STARTERS

##### **Beet-cured halibut**

Served with wild garlic hummus, marinated broccoli, julienned candy beet, pickled yellow beet, and citrus & olive oil vinaigrette

*Allergens: fish, sesame*

##### **Marinated salmon from Vågen**

Served with charred cauliflower cream, coriander and fennel salad, and sriracha cashew nuts

*Allergens: fish, mustard, milk*

##### **Scallops ceviche with lime**

Served with cucumber, apple and bell pepper salad, Jerusalem artichoke purée and shellfish vinaigrette

*Allergens: molluscs, shellfish, sulphites*

##### **Bresaola**

Served with rocket, radish and sugar snap pea salad, lingonberry cream, pickled pearl onions, teriyaki almonds and vinaigrette

*Allergens: sulphites, almonds*

#### MAIN COURSES

##### **Provence-marinated beef sirloin**

Served with baked celeriac cream, cabbage, tomato, yellow beet salad and rosemary sauce

*Allergens: sulphites, celery*

##### **Breast of duck with pistachios**

Served with herb potato cream with sun-dried tomatoes, spring onion, parsnip, and sage red wine sauce

*Allergens: milk, mustard, sulphites, nuts*

##### **Chili-marinated pork sirloin**

Served with cranberry, apricot, tomato, aubergine cream, cabbage salad, sweet potato, pickled pearl onions and port wine sauce

*Allergens: sulphites*

##### **Herb-baked trout from Vågen**

Served with mushroom risotto and asparagus salad

*Allergens: fish, milk*

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#### DESSERTS

##### **Caramel mousse with apple**

Served with pear coulis and chocolate crumble

*Allergens: milk, egg, wheat*

##### **Whisky and hazelnut brownie**

With vanilla cream and blueberry compote

*Allergens: milk, egg, hazelnuts*

##### **White chocolate cream**

Coconut base and passion fruit coulis

*Allergens: milk, egg*

#### VEGAN 3-COURSE MENU

##### **Beetroot purée**

Served with pickled yellow beet and raw-marinated

Chioggia beet with wild garlic dressing

*Free from allergenes*

##### **Roasted celeriac**

Served with mushroom risotto

and asparagus salad

*Allergens: celery*

##### **Chocolate mousse**

Served with marinated berries

*Allergens: wheat*

#### COFFEE

Coffee served buffet-style or at the bar can be ordered for

NOK 26,- per person

Table service coffee is available for

NOK 33,- per person