

The chef's
recommendation
July 12. 2019

SOLSTRAND

HOTEL & BAD

Aperitif

Edel eplesider - Åkre Gård Hardanger, Norway

kr 545 per bottle / kr 105 per glass

Starter

Lightly smoked halibut

apple and chorizo vinaigrette, pea cream, tomato salad

Contains: milk, sulphite, mustard, celery

Riesling Trocken - Weingut Acham-Magin Pfalz,

Germany (Contains: Sulphite)

kr 615 per bottle / kr 133 per glass

or

Beetroot and chevre salad

pickled pumpkin, raspberries, ramson dressing, balsamic

vinegar

Contains: milk, sulphite

Sancerre - Henry Natter Loire, France (Contains: Sulphite)

kr 645 per bottle / kr 140 per glass

Main Course

Herbal-baked tusk

pickled pumpkin, roasted cauliflower, tomato and olive
sauce & potato cream

Contains: milk

Herència Altés Garnatxa Blanca Spain (Contains: Sulphite)
kr 610 per bottle / kr 132 per glass

or

Sirloin of Norwegian lamb

parsnip, mushrooms, red currant jelly, rosemary sauce &
potato cream

Contains: milk, sulphite, celery

Crozes-Hermitage - Cave des Clairmonts Rhône, France
(Contains: Sulphite)
kr 625 per bottle / kr 135 per glass

or

Please ask us for vegetarian and vegan options

Dessert

Buffet with selection of cheese, desserts & cakes

served until 9.00 p.m. Dessert plate will be served after
9.00 p.m.

Edel Is-Sider - Åkre Gård Hardanger, Norway

(Contains: Sulphite)

kr 105 per glass

Price for menu:

2 courses NOK 480

3 courses NOK 620

Wine package 1, nok 350

1 gl. aperitif or dessert wine

1 gl. wine for starter, the evening's recommendation

1 gl. wine for main course, the evening's recommendation

Wine package 2, nok 430

1 gl. aperitif

1 gl. wine for starter, the evening's recommendation

1 gl. wine for main course, the evening's recommendation

1 gl. of Edel Ice Cider from Hardanger



DE HISTORISKE
Hotell & Spisersteder



SMAR AV
HYSTEN