

# PRIVATE PARTIES & SPECIAL EVENTS

FOR GROUPS OF MORE THAN 12 PEOPLE

All members of the group must order from the same menu.

Please let us know if you have special dietary requirements.

## TASTE OF HUNDHOLMEN

NOK 695,- PR. PERS

- THE BEST WAY TO GET TO KNOW OUR LOCAL TASTES -

### CRISPY «SKREI» TACO

*Fried tongue of skrei (cod), salad, chimichurri, mayonnaise with a taste of pepper and lemon, corn tortillas.*

2,6A,7,11,14

### CARPACCIO OF CALF

*Onion compote, nut crisp, fresh herbs, capers emulsion.*

1,2,4,6A,11,14

### GRILLED PORK

*Black garlic glaze, pumpkin, steamed cabbage and potato tart.*

1,5,10,11,12,14

### GRATINATED CAMEMBERT

*Marmalade and toasted brioche.*

1,6A,14

### AIRY CHOCOLATE

*Berry compote, olive oil, sea salt and ice cream.*

1,2,4,14

## «SKREIMØLJE»

NOK 375,- PER PERS

*Fresh skrei (cod) with liver and roe. Served with potato, carrot and Sandefjord butter. Skrei is a type of Norwegian Cod, in season from January to April each year. Skrei is pronounced 'Sk-rey'.*

1,7

## HUNDHOLMENS 3-COURSE

NOK 555,- PR. PERS

- STARTER -

### CRISPY «SKREI» TACO

*Fried tongue of skrei (cod), salad, chimichurri, mayonnaise with a taste of pepper and lemon, corn tortillas.*

2,6A,7,11,14

- MAIN COURSE -

### GRILLED PORK

*Black garlic glaze, pumpkin, steamed cabbage and potato tart.*

1,5,10,11,12,14

or

### CLIFFISH FROM TASTE OF NORTH

*Salsa, olives, parsley, mashed potatoes with wild garlic and potato chips.*

1,7,14

- DESSERT -

### TIRAMISÙ

*Mascarpone, sponge bread, cocoa and chocolate.*

1,2,4,6A,14

## A NIGHT AT THE BREWERY

NOK 1295,- PER PERS

*We offer brewery tours and tasting experiences in our brewery. The guided tour includes a history into the ingredients as well as an in depth explanation of the brewing process.*

*Full evening includes a three course set menu.*

1. MILK  
2. EGG  
3. PEANUTS  
4. NUTS

4.(A) ALMONDS  
4.(B) WALNUTS  
4.(C) PISTACHIOS  
4.(D) HAZELNUT

4.(E) PECAN  
4.(F) CASHEW  
4.(G) PINE NUT  
5. SOY

6. GLUTEN  
6.(A) WHEAT  
6.(B) BARLEY  
6.(C) RYE

6.(D) OATS  
6.(E) SPELT  
7. FISH  
8. SHELLFISH

9. MOLLUSCS  
10. CELERY  
11. MUSTARD  
12. SESAME SEEDS

13. LUPINE  
14. SULFITE  
ⓧ VEGETARIAN