

# Menu m/y Etera 2011

Remember that you must agree to a menu for all guests

## Starters

Price excl.  
VAT

<i>Beef-carpaccio w red onion, horseradish and egg yolk</i>	130: -
<i>Green asparagus w truffle-dressing, parmesan, roasted nuts</i>	125: -
<i>Grilled scallops w cauliflower puree and crispy pancetta</i>	145: -
<i>Small Ceasarsalad w tigershrimps and parmesan</i>	135: -
<i>Lemongraved salmon w rue sace</i>	120:-
<i>Kalix whitefish-roe, potatoe-cake served w classic trimmings</i>	160: -
<i>Toast Skagen</i>	135: -
<i>Three kinds of herring, graved salmon and a mix of shrimps</i>	130: -

## Main course

<i>Grilled pike perch w seasonal vegetables and lime sauce</i>	310: -
<i>Char file w mushrooms, trout roe and asparagus sauce</i>	320: -
<i>Grilled halibut w scallo, green and withe asparagus w champagnesauce</i>	355: -
<i>Poched sole w asparagus, crawfish and whitevine sauc</i>	325: -
<i>Cod-loins w traditional trimmings, eggs, shrimp, horse-radish and melted butter</i>	350: -
<i>Lamp file w lingonmarinates blackroots and red wine sauce</i>	320: -
<i>Butterfried venison filet w chanterelles, artichoke-purée and juniper-berriesstock</i>	335: -
<i>Calf filé w glazed vegetables and portwine sauce</i>	360: -
<i>Grilled breast of duck w redcabbage, apple w thyme sauce</i>	305: -
<i>Fillet of beef w mushroom, red onion and hari cots verts and Calvados sauce</i>	340: -

## Menu m/y Etera 2011

### Desserts

	<i>Pris exkl. moms</i>
<i>Marinated strawberries w vanilla ice-cream</i>	125: -
<i>Raspberrie-panacotta w marinated summer berries</i>	115: -
<i>Chocolate-cake w strawberries, kiwi and creme fraiche</i>	110:-
<i>Cloudberry-parfait w flarn and salt roasted almonds</i>	125: -
<i>Limecheescake w fresh berries</i>	120: -
<i>Applecake w vanilla-sauce</i>	110: -
<i>Three selected cheeses served w fig-marmalade</i>	150: -
<i>Orange mousse w chocolate flarn</i>	120: -