



Festmeny 2022

Forretter | Starters

Jordkokksuppe – kamskjell – grovt brød

Jerusalem artichoke soup – scallops – brown bread

Allergener: melk, gluten, bløtdyr, soya | Contains: milk, gluten, molluscs, soy

Kr.190.-

Gingravet ørret – saltbakte beter – rørosrømme

Gin cured trout – salt baked beets – røros sour cream

Allergener: fisk | Contains: fish

Kr.170.-

Viltpate – rødløk & tindvedkompott – surdeigsbrød

Game pâté – red onion & sea buckthorn compote – sourdough bread

Allergener: egg, hvete, melk & rug | Contains: eggs, milk, wheat & rye

Kr.170.-



Hovedretter | Main Courses

Breiflabb – surret i serranoskinke – traktkarellsjy – bakt brokkolini

Monkfish – tied in serrano ham – baked broccolini – funnel chanterelle sauce

Allergener: fisk & soya | Contains: fish & soy

Kr.470.-

Lammecarré – primører – kantareller – timiansjy

Rack of lamb – vegetables of the seasons – chanterelle – thyme broth

Allergener: sennep | Contains: mustard

Kr.470.-

Reinsdyr – pastinakkpurë – sitronsyltet rødløk – smørstekte gulrøtter -konjakksaus

Reindeer – parsnips purë – lemon pickled red onions – butterfried carrots – brandy sauce

Allergener: egg & melk | Contains: eggs & milk

Kr.490.-

Rosastekt Andebryst – bakte primører – krydret appelsinsaus

Pink duck breast – baked primers – spicy orange sauce

Allergener: ingen | Contains: non

Kr.490.-

Valgfrie poteter | Your choice of potatoes

Fløtepoteter | Creamed potatoes

Allergener: melk | Contains: milk

Småpoteter | Mini baked potatoes

Allergener: ingen | Contains: non

Annapoteter | Mashed potatoes with mustard

Allergener: melk | Contains: milk

Ost | Cheese

Norske oster – eple & chilimarmelade – porterbrød

Norwegian cheese – apple & chili marmelade – porter bread

Allergener: melk, hvete & rug | Contains: milk, wheat & rye

Kr.175.-

Desserter | Desserts

Multemousse på mandelbunn toppet med hvit valrohna sjokolade

Cloudberry mousse on almond base – white valrohna chocolate

Allergener: melk, egg, mandel | Contains: milk, egg and almond

Kr.155.-

Sjokolade og karamell bavroise eller Bringebær og sitron bavroise

Chocolate & caramel bavroise or Raspberry and lemon bavroise

Allergener: melk, egg, hvete, soya og mandler | Contains: milk, eggs, wheat, soy & almonds

Kr.155.-

Champagne panna-cotta – krydderkokte fersken – sjokolade crumble

Champagne panna cotta – spicy cooked peaches – chocolate crumble

Allergener: melk, egg, hvete og nøtter | Contains: milk, egg, wheat and nuts

Kr 155,-

*Ved bestilling av festmeny dekkes bordene opp med hvite duker, tøyservietter,
kandelabere og friske blomster*

Minimum 10 pers

Enebakkveien 625
1404 Siggerud
Tel: 64 85 81 00

Booking: 64 85 82 00
Restaurant: 913 29 458
E-post: restaurant@sormarka.no

www.sormarka.no

