# Meeting room Buffet Restaurant Vision 

## Ordering deadlines

Less than 50 people, within 2 workdays before delivery From 50-100 people, within 3 workdays before delivery More than 100 people, within 5 workdays before delivery

## Changes in numbers

Please keep us updated on accurate participant numbers Buffets have a minimum order of 15 people Restaurant Vision menu orders must be the same for the whole party

## Allergens/dietary requirements

Please inform us if some of your guests have allergens or other dietary requirements that must be considered

## We are looking forward to welcome you and your guests and give you the best experience

## Meeting room menu

## Breakfast buns

Ecological bun with ham and coleslaw (W, M, O, MU, E, C)* KR 32,-

Ecological bun with cheese and bell pepper (W, M, O)* KR 32,-

Brown cheese bun (W, M, O)* KR 32,-

## Focaccia

Smoked salmon focaccia with scrambled eggs (W, F, E, M)* KR 71,-
Curry chicken salad and tomatoes focaccia (W, E, M)* KR 71,-

Ham and cheese focaccia (W, M)*
KR 71,-
Brie, sprouts and apricot focaccia (W, M, SU)*

## KR 71,

## Wraps

Curry chicken wrap with pineapple and crispy vegetables
KR 93,-
( $\mathrm{W}, \mathrm{M}, \mathrm{E}, \mathrm{C}$ )*
Tuna salad wrap with, tarragon, parmesan and crispy vegetables
KR 93,-
(W, M, MU, C, F, E)*
Hoisin noodle wrap with mushroom and crispy vegetables
KR 93,(W, M, C)*

## Salads and bowls

Grilled chicken salad with chèvre and hummus
KR 121,(C, M, SE)*
Salad with grilled chèvre, beetroots, pickled pumpkin
KR 121,and pumpkin seeds (M, E, C, MU)*
Poke bowl with salmon, sushi rice, pickled onion, vegetables
KR 152,and chili mayonnaise (F, SO, E, SU, SE, C)*
Vegan bowl with fresh vegetables
KR 121,-
(C, SU)*
Pie/quiche
Feta and spinach served with salad of the day and dressing
KR 150, -
(W, E, M, SU, MU)*
Broccoli and ham served with salad of the day and dressing
KR 150, (W, E, M, SU, MU)*

## Lunch platter

Traditional lunch platter (W, E, SO, F, M, SF, P, C, MO, SE, SU)*
KR 205, -
Tapas lunch platter, assorted mix of fish, meats, vegetables KR 205,-
(W, E, SO, F, M, SF, P, C, MO, SE, SU)*

## Healthy

Fresh cut fruits, 5 sorts
KR 28,-
Greek yoghurt with homemade granola and blueberries KR 23,(M, W, R, O, AL, B, R, HA, P)*
Greek yoghurt with honey, nuts and fresh fruits
KR 23,( $M, W, R, O, A L, B, R, H A, P$ )*
Overnights oats topped with roasted almonds and fresh berries
KR 23,(AL, M, O, HA, P)*
Mixed nuts and dried fruits (WA, HA, P, AL)*
KR 23,-
Flapjack, 80 g (M, W, O, E)*
KR 33,-
Protein bar, peanut, caramel ( $\mathrm{M}, \mathrm{SO}, \mathrm{P}$ )*
KR 33,-

## Sweets

Waffle with sour cream and jam (W, E, M)*
KR 23,-
Muffin of the day ( $M, W, E, W A, P, H A$ )* KR 34,-
Cinnamon bun ( $M, E, W$ )* KR 37,-
Assorted selection of macaroons, per pcs. (AL, M, SO)* KR 15,-
Bun with or without raisins (W)*
KR 23,-
Croissant (W, E)*
KR 35,-
Mini pastry, per pcs. (W, E, WA)* KR 15,-
Coconut roll (lactose and gluten free)* KR 17,-
Twist chocolate, price per bag (69 pcs)
Kr 200,-

## Beverages

Mineral water, soft drink 33 cl .
KR 33,-
Froosh smoothie in bottle
KR 41,-
Ringi apple juice, 75 cl . KR 105,-
Coffee, tea, icewater Incl.

## Buffet menus

## Vegetarian buffet

Roasted root vegetables with wild garlic pesto (M)*
Mozzarella with haricot vert and garlic (M)*
Gratinated mushrooms with cheese (M)*
Tabbouleh with cucumber, tomato and herbs (W, C)*
Chana masala (C, M)*
Baked cherry tomatoes with thyme
Asparagus with shaved parmesan (M)*
Hummus with crispy chickpeas (SE)*
Spiced carrots with pumpkin seeds
Bread and butter (W, M)*
Price per person KR 425,-
Addl on: Dessert of the day ( $\mathrm{M}, \mathrm{E}, \mathrm{W}$, Nuts)* Price per person KR 60,-

Lunch buffet
Lemon chicken with thyme and garlic
Vegetable ragu with beans and tarragon (C)*
Salmon with fresh herbs (F)*
Italian cured meat
Tomato and feta salad with pesto ( $M, C A$ )*
Rosemary potatoes
Caponata, grilled vegetables with sultan raisins and pine nuts (SU)*
Sourdough bread (W, M)*
Price per person KR 425,-
Addl on: Dessert of the day ( $M, E, W$, Nuts)* Price per person KR 60,-

Asian Lunch buffet
Red curry chicken with coconut and vegetable and rice (SO, SE, C, SF, MO, F)*
Dumplings (W, M, E, C, SO)*
Thai prawns with garlic and lemon (C, SO, SF, SU)*
Bok choy marinated with sesame and chili (SE, SO)*
Salmon sashimi with soy and honey dressing (F, SO)*
Egg noodle salad with coriander and peanuts (W, C, SO, E, P, SE, SU)*
Price per person KR 425,-
Add on: Dessert of the day ( $M, E, W$, Nuts)* Price per person KR 60,-

## Finger food buffet

Wrap bites with cured meat (W, M, E, MU)*
Caponata, grilled vegetables with sultan raisins and pine nuts (SU)*
Spicy chicken skewers
Scampi with garlic and lemon (C, SO, SF, SU)*
Salmon rillettes on crostini (W, F, M, MU)*
Roasted dates with bacon (SU)*
Dumplings (W, M, E, C, SO)*
Olives (SU)*
Cheese and marmalade ( $\mathrm{M}, \mathrm{SU}$ )*
Bread and Aioli (W, E, MU, SU)*
Price per person KR 425,-
Add on: Dessert of the day ( $M, E, W$, Nuts)* Price per person KR 60,-

## Restaurant Vision Telenor Expo

## Menu 1 - The Hunter

Toast Skagen Expo style (SF, MO, F, E, M)*
Entrecôte with haricot verts, tomato confit, pommes anna and choron sauce (E, M)* Chocolate fondant with salty caramel and cherry sorbet (M, E, W)*
Price per person KR 498,-

## Menu 2 - The Fisher <br> Jerusalem artichoke soup with fried scallops, chips and herb oil (M, MO)* <br> Atlantic cod with classic risotto, spinach, carrots and shellfish foam (F, M. SF)* <br> Pavlova with yuzu curd, vanilla and blueberry sorbet (E, M)*

Price per person KR 498,-

## Menu 3 - The Farmer

Asparagus with hollandaise sauce ( $\mathrm{M}, \mathrm{E}$ )*
Barley with porcini mushroom and parmesan (W, M)*
Chocolate fondant with cherry sorbet (W, E, M)*
Price per person KR 498,-

## Chef's daily recommendation

One course
KR 246,-
Two course
KR 373,-
Three course
KR 498,-
Fish, meat, poultry, or vegetarian by your request (Allergens may vary)*
Beverages in Restaurant Vision
Mineral water, soft drink 33 cl .
KR 33,-
Ringi apple juice, 75 cl KR 105,-
Coffee, tea, KR 26,-

Same restaurant menu must be ordered for all. Allergens must be reported in advance. Dinners/events after 16:00 only: Alcoholic beverages per request

## *Allergen list and abbrevations

$\mathrm{M}=$ Milk
Cereals containing gluten

- W=Wheat
- KW=Khorasan wheat
- CS=Spelt
- $R=$ Rye
- B=Barley
- $\mathrm{O}=\mathrm{Oats}$

C=Celery
MU=Mustard
SO=Soy
$\mathrm{F}=$ Fish
SF=Shellfish (crabs, prawns, lobsters)
$\mathrm{MO}=$ Molluscs (mussels, oysters, squid, snails)
E=Eggs
$\mathrm{P}=$ Peanuts
Nuts

- AL=Almonds
- HA=Hazelnuts
- CA=Cashews
- PE=Pecan nuts,
- BR=Brazil nuts
- PI=Pistachio nuts,
- MA=Macedemia
- WA=Walnuts

SE=Sesame seeds
SU=Sulphur Dioxide and sulphites
L=Lupin

