

# Telenor expo RESTAURANT VISION

April - June 2019

## Menu 1

Pan fried halibut with anchovy and horseradish butter (F, M)\*

Valrhona Caramelia with pickled rhubarb and strawberries (M, W, E)\*

*Price per person NOK 410,-*

## Menu 2

Green asparagus with egg yolk confit and crispy smoked salmon (M, F, E)\*

Spring chicken with petit pois and tarragon sauce (M)\*

*Price per person NOK 410,-*

## Menu 3

Homemade caviar of lumpfish with horseradish cream and red onion (M, F, W)\*

Fillet of veal with green asparagus, morels and béarnaise sauce (M, E)\*

Raspberries with licorice and meringue (M, W, E)\*

*Price per person NOK 515,-*

## Le Chef

The Chef's recommendation of the day

### One course

*Price per person NOK 225,-*

### Two courses

*Price per person NOK 320,-*

### Three courses

*Price per person NOK 430,-*

### Four courses

*Price per person NOK 540,-*

### Five courses

*Price per person NOK 645,-*

Prices incl. VAT. Deadline for food & beverage orders for less than 20 persons is minimum two workdays before your event.  
For events with more than 20 participants, the deadline for ordering food & beverage is minimum three workdays before your event.

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## \*Allergen list and abbreviations

**M**=Milk

Cereals containing gluten

- **W**=Wheat
- **KW**=Khorasan wheat
- **CS**=Spelt
- **R**=Rye
- **B**=Barley
- **O**=Oats

**C**=Celery

**MU**=Mustard

**SO**=Soy

**F**=Fish

**SF**=Shellfish (crabs, prawns, lobsters)

**MO**=Molluscs (mussels, oysters, squid, snails)

**E**=Eggs

**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