



# FUNKTIONÆRMESSEN RESTAURANT

## MENU

### SMALL BITES

**50g CAVIAR** 3700 kr  
served with buckwheat blinis and creme fraiche  
(4, 8)

**10g CAVIAR** 970 kr  
served with buckwheat blinis and creme fraiche  
(4, 8)

**30g "LØYROM"** 475 kr  
served with buckwheat blinis, onion and creme fraiche  
(4, 8)

**GOUGERES** (2pcs) 110 kr  
with comté and truffle cream  
(1, 3, 8)

**JERUSALEM ARTICHOKE & REINDEER** (2pcs) 95 kr  
Crispy jerusalem artichoke with smoked reindeer hear  
(8)

**JAMON SERRANO** (2pcs) 110 kr  
on brioche  
(1, 3, 8)

Dishes with allergens are marked with the following numbers:

1. Gluten, 2. Shellfish, 3. Egg, 4. Fish, 5. Peanuts, 6. Nuts, 7. Soy, 8. Milk 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphite, 13. Lupine, 14. Molluscs



# FUNKTIONÆRMESSEN RESTAURANT

## MENU

### STARTERS

**GRILLED SALSIFY** 185 kr  
with poached egg and langoustine hollandaise  
(2, 3, 8, 12)

**KING CRAB AND LOBSTER RAVIOLI** 200 kr  
served with lobster bisque  
(1, 2, 3, 8, 9, 12)

**FERMENTED POTATO BREAD** 195 kr  
with reindeer  
(1, 8, 12)

**TARTLET** 195 kr  
with mushroom and morels  
(1, 3, 8, 12)

Dishes with allergens are marked with the following numbers:  
1. Gluten, 2. Shellfish, 3. Egg, 4. Fish, 5. Peanuts, 6. Nuts, 7. Soy, 8. Milk 9.  
Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphite, 13. Lupine, 14. Molluscs



# FUNKTIONÆRMESSEN RESTAURANT

## MENU

### MAIN COURSES

**REINDEER** 385 kr  
with savoy cabbage, parsnip and long pepper sauce  
(8, 9, 12)

**DUCK BREAST** 405 kr  
with beetroot, blackberries and chicken veloute  
(8, 9, 12)

**GNOCCI** 295 kr  
with comté and sage  
(1, 8)

**COD** 310 kr  
with celery, hazelnuts and mushroom  
(4, 6, 8, 9)

### FUNKEN SIGNATURE

**KING CRAB** 700 kr  
grilled, steamed and fried king crab served with a  
selection of sides  
(1, 2, 3, 8, 12)

**COTE DE BOEUF** 215 kr /100g  
grilled on the bone and served with a selection of sides  
(1, 3, 8, 12)

Dishes with allergens are marked with the following numbers:  
1. Gluten, 2. Shellfish, 3. Egg, 4. Fish, 5. Peanuts, 6. Nuts, 7. Soy, 8. Milk 9.  
Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphite, 13. Lupine, 14. Molluscs



# FUNKTIONÆRMESSEN RESTAURANT

## MENU

### DESSERT & CHEESE

**OMELETTE NORVEGIENNE** 210 kr  
ice cream, almond sponge and meringue  
(3, 6, 8)

**CHOCOLATE TART** 210 kr  
Chocolate namelaka and peanut pralin  
(1, 3, 5, 8)

**SEABUCKTHORN AND CHOCOLATE** 205 kr  
Hazelnut financier, chocolate ganach and seabuckthorn sorbet  
(1, 3, 6, 8)

**CHEESE PLATE** 195 kr  
selection of 3 cheeses, jam and crisp bread  
(8, 11, 12)

Dishes with allergens are marked with the following numbers:  
1. Gluten, 2. Shellfish, 3. Egg, 4. Fish, 5. Peanuts, 6. Nuts, 7. Soy, 8. Milk 9.  
Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphite, 13. Lupine, 14. Molluscs