



## FUNKTIONÆRMESSEN RESTAURANT

If you wish, you can choose a set 3- or 6-course menu. The menus are composed by our talented chefs, to give you the best combination of our dishes from the à la carte menu. We can offer two different wine packages for each menu. Please ask your waiter for more information.

### THE CHEF'S RECOMMENDATION

#### 3 COURSES

Starter, main course and dessert

675 kr

#### 6 COURSES

Canapes, two starters, two main courses and a dessert

995 kr

Please ask your waiter if you require any information regarding allergens.



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### SMALL BITES

<b>50g CAVIAR</b> served with waffle, onion and creme fraiche 4, 8	3700 kr
<b>10g CAVIAR</b> served with waffle, onion and creme fraiche 4, 8	970 kr
<b>30g "LØYROM"</b> served with waffle, onion and creme fraiche 4, 8	475 kr
<b>SALMON</b> with squid ink cracker 3, 4, 14	(2pcs) 110 kr
<b>JERUSALEM ARTICHOKE &amp; REINDEER</b> crispy Jerusalem artichoke with smoked reindeer heart 8	(2pcs) 95 kr
<b>JAMON SERRANO</b> on brioche 1, 3, 8	(2pcs) 110 kr

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



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### STARTERS

<b>TOMATO TARTE TATIN</b> basil and chevre 1, 8	190 kr
<b>ASPARAGUS</b> hollandaise, candied pistachios and wild garlic 3, 6, 8, 12	200 kr
<b>KING CRAB &amp; LOBSTER RAVIOLI</b> served with lobster bisque 1, 2, 3, 8, 9, 12	210 kr
<b>HITRA CRAB</b> served with green gazpacho 1, 2	195 kr

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### MAIN COURSES

<b>TURBOT</b> with chanterelle hollandaise, peas and spinach 3, 4, 8, 12	395 kr
<b>LAMB RACK</b> with aubergine, olive crumble and grilled paprika 8	405 kr
<b>SVALBARD COD</b> with glazed fennel, saffron and fennel sauce, mussels 4, 8, 12, 14	360 kr
<b>CHICKEN BALLOTINE</b> with morel sauce and white turnip 8, 12	360 kr
<b>BARLEY RISOTTO</b> with mushroom and jerusalem artichoke 1	295 kr

### FUNKEN SIGNATURE

<b>KING CRAB</b> grilled, steamed and fried king crab served with a selection of sides (1, 2, 3, 8, 12)	710 kr
<b>CÔTE DE BOEUF</b> grilled on the bone and served with a selection of sides (1, 3, 8, 12)	100g/215 kr

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### DESSERT & CHEESE

<b>RHUBARB</b> Rhubarb granite, yoghurt sorbet, basil pearls and olive oil bubbles 8	210 kr
<b>GRILLED LEMON</b> Grilled lemon curd, limoncello sorbet and meringue 1, 3, 8	210 kr
<b>CHOCOLATE</b> Chocolate mousse, stratos, caramelised white chocolate ice cream 3, 8	210 kr
<b>CHEESE PLATE</b> Selection of 3 cheeses, jam and crispy bread 8, 11, 12	210 kr

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