FUNKTIONÆR MESSSEN
RESTAURANT

A GENTLE PALETTE
A gently composed 3 course menu
offering a fine selection of flavors.
Ask your waiter for each particular dish.
Price 715 kr per person

+WINE PACKAGE 3
Price 650 kr per person

+EXCLUSIVE WINE PACKAGE 3
Price 950 kr per person

THE FULL EXPERIENCE
A 6 course menu offering a wide palette of flavors
for those wishing to taste the full experience.
Ask your waiter for each particular dish.
Price 1100 kr per person

+WINE PACKAGE 6
Price 1000 kr per person

+EXCLUSIVE WINE PACKAGE 6
Price 1600 kr per person

Please ask your waiter if you require any information regarding allergies or food intolerances.
SMALL BITES

50g CAVIAR  
3700 kr  
served with waffle, onion and crème fraîche  
1, 4, 8

10g CAVIAR  
970 kr  
served with waffle, onion and crème fraîche  
1, 4, 8

30g "LØYROM"  
475 kr  
served with waffle, onion and crème fraîche  
1, 4, 8

CHICKEN LIVER MOUSSE  
(2pcs) 110 kr  
canapé and lingonberry gel  
1, 3, 4, 14

JERUSALEM ARTICHOKE & REINDEER  
(2pcs) 95 kr  
crispy Jerusalem artichoke with smoked reindeer heart  
8

GOUGERES  
(2pcs) 110 kr  
serrano and truffle mayo  
1, 3, 8

Dishes with allergens are marked with the following numbers:  
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**STARTERS**

**MUSHROOM & ONION**
baked onion, mushroom broth, mushroom cream and pickled chanterelle
1

**CURED SALMON**
cured salmon mosaic with beetroot and pomegranate
4, 9

**KING CRAB & LOBSTER RAVIOLI**
served with lobster bisque
1, 2, 3, 8, 9, 12

**LAMB TARTARE**
tartelette, Jerusalem artichoke foam and mustard seeds
1, 8, 10
MAIN COURSES

TURBOT 395 kr
with chanterelles, hollandaise, peas and spinach
(3, 4, 8, 12)

DRY-AGED ENTRECÔTE 385 kr
with smoked onion, potato terrine and beef jus
8, 10

ARCTIC CHAR 365 kr
truffle and potato sauce, hazelnuts and leek
4, 6, 8

DUCK BREAST 375 kr
rehydrated beets, cherry sauce and beet tuille
8, 12

SPINACH PASTA 310 kr
pistacchio pesto and lemon
1, 6

FUNKEN SIGNATURE

KING CRAB 710 kr
grilled, steamed and fried king crab
served with a selection of sides
1, 2, 3, 8, 12

CÔTE DE BOEUF 100g/215 kr
(minimum 2 persons, ask for available cuts)
grilled on the bone and served with a selection of sides
1, 3, 8, 12

Dishes with allergens are marked with the following numbers:
DESSERTS & CHEESE

CARAMELIZED MILK  210 kr
caramelized milk ganache, dulce de leche and kefir ice cream
1, 3, 8

NORWEGIAN CHRISTMAS  210 kr
rice pudding cream, mandarin sorbet, white chocolate and crispy rice
8

PISTACCHIO AND CHERRY  210 kr
cherry meringue, pistacchio sorbet, cherry compote and ginger bread sponge
1, 3, 6, 8

CHEESE PLATE  210 kr
selection of 3 cheeses, jam and crispy bread
8, 11, 12

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