

# THE Nova dinner experience



Robert Hansen  
*The Head Chef*



Markus Mjanger  
*The Wine Expert*



HOTEL NORGE

BY SCANDIC

# Preface

On the following pages, we proudly present our carefully composed banquet menus.

We want to give our guests the best of local produce that Bergen, Western Norway and Norway have to offer, and combine them with exciting international flavors and techniques.

Bon appétit!

## CANAPÉS

### «Oysters bar»

*Bloody Mary, vinaigrette, caviar,  
pickled cucumber*

165,- PER PERSON

### Oysters Rockefeller

*Lemon, grilled bread*

75,- PER PIECE

### Blinis & Swedish caviar

*Crème fraîche, onion*

115,- PER PERSON

### Kloster salmon tartar

*Toast, horseradish cream*

125,- PER PERSON

### Iberico ham & aged Fana cheese

175,- PER PERSON

### Lobster skagen & vendace roe

*New potatoes, vendace roe, green apple*

145,- PER PERSON

### Antonius caviar

*5\* Oscietra 50 g 1450,- | 125 g 3050,- | 250 g 5500,-*

*5\* Siberian 50 g 1150,- | 125 g 2400,-*

*All types are served with blinis and crème fraîche*

## CHAMPAGNE

Ayala Brut Majeur, 1145,-

Ayala Rosé Majeur, 1435,-

Ayala Blanc de Blancs Vintage, 1985,-

Ayala Cuveé Perle D' Ayala, 3245,-

Bollinger Special Cuveé, 1395,-

Bollinger Rosé, 1795,-

BollingerLa Grande Année Rosé, 5395,-

Bollinger R.D. 2008, 7895,-

Dom Perignon Blanc 2013, 5175,-



## Welcome to Chef's table!

- A social, yet intimate food and wine experience
- In close proximity to the chefs and their crafts
- 5- or 7-course Signature menu
- Own cover menu signed the Chef's
- Advance bookings
- From 6 – 25 people
- Price 1245,- 5-course signature menu, wine package 945,-
- Price 1545,- 7-course signature menu, wine package 1045,-
- Exclusive wine package 5-course 1145,-
- Exclusive wine package 7-course 1595,-

For questions or table reservations:  
[meeting.hotelnorge@scandichotels.com](mailto:meeting.hotelnorge@scandichotels.com) or tel: 55 55 40 20



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## THE MENU 1

1195,-

### STARTER

#### Monastery Salmon & Honey Berries

*Smoked salmon from Halsnøy, juniper hollandaise,  
cherries and walnuts*

*Wine suggestion: Georg Breuer Riesling Sauvage 865,-*

### ENTRÉE

#### Scallops & Truffle

*Parsley root purée and truffle butter*

*Wine suggestion: Charles Eusèbe Anjou Chenin Blanc 765,-*

### MAIN COURSE

#### Argentinian Beef Tenderloin

*Caramelised celeriac purée, white asparagus  
with brown butter and pickled pearl onions  
Pommes Anna with Parmesan and port wine jus*

*Wine suggestions: Murviedro Finca El Serrano 986,-  
Colomé Malbec Auténtico 1390,-*

### CHEESE & MARMALADE

*Selection of cheeses according to season*

*Wine suggestion depends on the cheese*

### DESSERT

#### Lime dessert

*Lime base, lime curd, white chocolate, roasted almonds,  
white chocolate ganache, raspberries*

*Wine suggestion: Seifried Sweet Agnes Riesling 920,-*

*\*Table setting and room rent are additional*

*\*\*Additional cost if you wish to hold the bar open after 01:00*

## THE MENU 2

1045,-

### STARTER

#### Lobster soup

*Lobster, crème fraîche, caviar*

*Wine suggestions:*

*Jean-Marc Brocard Chablis 960,-*

### MAIN COURSE

#### Slow-roasted Beef tenderloin

- served from the platter

*Seasonal vegetables, Bordelaise sauce,  
gratinated potatoes*

*Wine suggestions:*

*Fontanafredda Langhe Nebbiolo Ebbio 855,-*

*Chateau Brun 2018 1295,-*

### DESSERT

#### Citrus Tart

*Marshmallows and lemon crèmeux*

*Wine suggestion:*

*Rabl Riesling Trockenbeereauslese 1225,-*

*\*Flowers, decor and white table cloths 95,- pp*

*\*\*Additional cost if you wish to hold the bar open after 01:00*

## THE MENU 3

995,-

### STARTER

#### Steak Tartare & Pickled Chanterelles

*Parmesan, onion marmalade and tarragon mayonnaise*

*Wine suggestions:*

*Trenel Cuvée Rochebonne 735,-*

### MAIN COURSE

#### Halibut & Lobster Butter Sauce

*Fried kale, sweet potato, pickled red onion and broccolini  
Mashed potatoes and brown butter*

*Wine suggestions:*

*Jean-Marc Brocard Chablis 960,-*

*Black Stallion Chardonnay 1245,-*

### DESSERT

#### Choux Pastry & Hazelnut

*Shortcrust pastry, hazelnut mousseline,  
and caramel*

*Wine suggestion:*

*Kopke Ruby Port 1175,-*

*\*Flowers, decor and white table cloths 95,- pp*

*\*\*Additional cost if you wish to hold the bar open after 01:00*

## THE MENU 4

995,-

### STARTER

#### Vitello Tonnato

*Veal loin, capers, onion, cornichons and Parmesan*

*Tuna sauce*

*Wine suggestions:*

*Fontanafredda Roero Arneis Pradalupo 960,-*

### MAIN COURSE

#### Cod & Trout Roe

*Petit pois purée, caramelised pearl onions*

*and baby carrots. Lemon butter sauce, steamed potatoes*

*and spring onions*

*Wine suggestions:*

*Domaine Franck Millet Sancerre 1115,-*

*Georg Breuer Riesling Terra Montosa 1315,-*

### DESSERT

#### Yogurt Mousse & Sea Buckthorn from Lærdal

*Almond and sea buckthorn broth*

*Wine suggestion:*

*Royal Tokaji Late Harvest 795,-*

*\*Flowers, decor and white table cloths 95,- pp*

*\*\*Additional cost if you wish to hold the bar open after 01:00*

## THE MENU 5

985,-

### STARTER

#### Smoked Arctic Char & Sour Cream

*Fennel salad with chili, pickled red onion  
and lemon vinaigrette. Herb oil*

*Wine suggestions:*

*Georg Breuer Riesling Charm Semi-Dry 875,-*

### MAIN COURSE

#### Rack of Lamb

- served from the platter

*Oyster mushrooms, chanterelles, parsnip,  
broccolini and baby carrots. Rosemary jus and  
garlic mashed potatoes*

*Wine suggestions:*

*Banfi Chianti Classico 985,-*

*Morey St. Denis 1er Cru 2105,-*

### DESSERT

#### Chocolate Tart with Coconut & Mango

*Vanilla ganache and mango gel*

*Wine suggestion:*

*Tesauro Recioto della Valpolicella 1030,-*

*\*Flowers, decor and white table cloths 95,- pp*

*\*\*Additional cost if you wish to hold the bar open after 01:00*

## THE MENU 6

795,-

### STARTER

#### «Fish soup Hotel Norge»

*White fish, shrimp, mussels, vegetables*

*Wine suggestions:*

*Brocard Chablis 960,-*

### MAIN COURSE

#### Hampshire Pork Loin

*Honey-baked pearl onions, parsley root and carrot and ginger purée. Plum jus and garlic roasted potatoes*

*Wine suggestions:*

*Arc Du Rhône 765,-*

*Fontanafredda Barbera D'Alba 810,-*

### DESSERT

#### Chocolate & Coffee

*Chocolate cake with chocolate ganache, chocolate crèmeux and coffee cream*

*Wine suggestion:*

*Tesauro Recioto Della Valpolicella 1030,-*

*\*Flowers, decor and white table cloths 95,- pp*

*\*\*Additional cost if you wish to hold the bar open after 01:00*



## The Studiosuite Dinner

- Intimate food and wine experience in a private room
- A private lounge area
- 5-course Signature menu with a tailored wine menu from our wine experts
- From 8 – 14 people
- Advance bookings
- Price 1345,- 5-course Signature menu, wine package 995,- including aperitif
- Includes after party in Café Norge or the lounge area after dinner

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## ALLERGENS

### THE Menu 1

*Contains: Fish, milk, egg, walnuts, molluscs, sulphites, celery, rye, barley, oats, wheat, almonds, soy*

### THE Menu 2

*Contains: Shellfish, fish, milk, wheat, oats, rye, barley, celery, egg, soy*

### THE Menu 3

*Contains: Milk, mustard, wheat, egg, fish, shellfish, sulphites, hazelnuts*

### THE Menu 4

*Contains: Fish, milk, egg, mustard, sulphites, almonds*

### THE Menu 5

*Contains: Fish, milk, sulphites, celery, wheat, soy*

### THE Menu 6

*Contains: Fish, shellfish, milk, celery, wheat, egg, soy*

For more information or a non-binding viewing,  
contact: [meeting.hotelnorge@scandichotels.com](mailto:meeting.hotelnorge@scandichotels.com)  
or tel: +47 55 55 40 22/23



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