

# CHRISTMAS DINNER

AT EKSPEDISJONSHALLEN



825,- PER PERSON

## APERITIF

- Monmarthe, Champagne . . . . . 1 250,-  
Alfred Gratien Brut Classique, Champagne . . . . . 1 500,-

## STARTER

### GRAVED SALMON

with red onion, cucumber, rye bread & mustard sauce (F, MU, SU, R, B, W)

- Château Guiraud, G de Guiraud, Bordeaux Blanc . . . . . 1 000,-  
Les Héritiers Saint-Genys Santenay Blanc 2019 . . . . . 1 500,-

## MAIN COURSE

PEPPERED DEER with root vegetables terrine,  
brussels sprouts, red cabbage & game sauce with lingonberries (CE, SU, M)

- Huerta de Albalà Barbazul. . . . . 1 000,-  
Domaine de la Solitude Pessac-Léognan Rouge 2018 . . . . . 1 500,-

## DESSERT

### VALRHONA CHOCOLATE (M, E)

- Valpantena Tesauro Recioto della Valpolicella . . . . . 850,-  
Allegrini Recioto della Valpolicella Classico . . . . . 1 300,-

F=FISH, MU=MUSTARD, SU=SULFIT, R=RYE, B=BARLEY, W=WHEAT, M=MILK PROTEIN, E=EGG, CE=CELERY

