

# CONFERENCE MENU

AUTUMN

## MENU 4: SANDWICHBUFFET

### RYE BREAD W/ SMOKED SALMON

Fresh cheese with dill, potatoes

### RYE BREAD W/ LIVERPATÈ

Fresh cheese, liverpatè, pickled cucumber, onions and chanterelles

### RYE BREAD W/ MUSHROOMS

Stewed Mushrooms, Pickled chanterelles, rørosbutter 220,-

### FOCACCIA CHEVRE

Caramelized onions, blackcurrent, honey, lemonzest

### FOCACCIA MORTADELLA & TORCHED BRIE

Mortadella & brillat savarin, mustard, pickled onions 155,-

### JAPANESE MILKBREAD

Red berries, vanilla mascarpone & almond brittle

## MENU 1

### SOUP OF THE WEEK + BREAD

Our soup-of the week pairs perfect with autumn and chilly weather. Easy to make vegetarian. 110,-

## MENU 2

### LUNCHMENU

Pre- order from our lunch-menu. From 118,-

## MENU 3

### PIZZABUFFET

A selection of our artisanal pizzas. approximately 1 pr person. 200,-

## SNACKS + COFFEE

COFFEE/TEA pr pot 200,-

HUMMUS 40,-

With pitabread and pickled vegetables

FRUIT 40,-

VEGGIES + DIP 40,-

MENU REQUIRES ALL OF THE PARTY ORDERING THE SAME MENU, PRE- ORDER ONLY AND BOOKING OF EVENT SPACE