

VILLA

AUTUMN MENU

STARTERS

Lightly cured reindeer, apple, porcini mayonnaise, and lingonberries

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Lightly baked salmon with dill emulsion, crispy rye, tangy red onion, cucumber, and dill

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Raw-marinated halibut with cucumber, spring onion, sesame, soy, and herbs

MAIN COURSES

Ptarmigan breast with creamy mushrooms, butter-fried Brussels sprouts, carrots, lingonberries, pearl potatoes, and game sauce

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Grilled salmon with fennel, pea purée, creamy dill sauce, herb potatoes, and herbs

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Pink-roasted lamb fillet with baked root vegetables, pearl potatoes, and thyme-flavored red wine sauce

DESSERTS

Blackcurrant panna cotta with caramelized white chocolate

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Chocolate fondant with vanilla ice cream and berry compote

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"Veiled sinful farm girls" (traditional Norwegian dessert with apple, cream, and crumbs)