

FRESH SHELL BLISS GOUR NOUR WARM

CHRISTMAS MENU

2 COURSES

Pinnekjøtt from NYYT
Premium Norwegian salted and dried lamb ribs, served with traditional Christmas accompaniments

Panna cotta
Classic panna cotta

Alternative main course

Christmas cod.
Norwegian cod with seasonal accompaniments and delicate flavours inspired by Christmas traditions in Western Norway

NOK 895,-



[Book here](#)

3 COURSES

Frescohallen's shellfish soup . .
A rich and elegant shellfish soup with flavours of the sea

Pinnekjøtt from NYYT
Premium Norwegian salted and dried lamb ribs, served with traditional Christmas accompaniments

Panna cotta
Classic panna cotta

Alternative main course

Christmas cod.
Norwegian cod with seasonal accompaniments and delicate flavours inspired by Christmas traditions in Western Norway

NOK 1 195,-

CHRISTMAS & NEW YEARS EVE MENU

3 COURSES

Frescohallen's shellfish soup . .
A rich and elegant shellfish soup with flavours of the sea

Beef tenderloin from NYYT . . .
Tender beef fillet from NYYT with seasonal vegetables, baby potatoes and a classic sauce

Panna cotta
Classic panna cotta for a fresh and elegant finish

Alternative main course

Turbot
Turbot with seasonal vegetables, baby potatoes and beurre blanc

NOK 1 450,-

Dresscode: Elegant