

# MENU MEAT

## **HASH BROWNS**

With chicory and  
creme fraiche  
All: Milk, Sulphite, Fish

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## **SIRLOIN OF VEAL**

With  
baked Jerusalem  
artichokes,  
Jerusalem artichoke  
purè and red wine  
sauce  
All: Milk, Sulphite, Celery

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## **WHITE CHOCLATE CAKE**

With lemon curd and  
black berries  
All: Milk, Eggs, Almonds

**PRIS: 595,-**



# MENU FISH

## **BAKED CUSK**

With pickled squash,  
bacon and potato  
cream

All: Sulphite, Milk, Fish

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## **HAKE**

With parsnip purée,  
baked parsnip,  
pickled celery and  
red wine sauce

All: Fish, Milk, Sulphite,  
Celery

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## **WHITE CHCOCLATE CAKE**

With lemon curd and  
black berries

All: Almonds, Eggs, Milk

**PRIS: 565,-**



# MENU VEGETARIAN

## **BAKED BELL PEPPER HUMMUS**

With pomegranate  
and sourdough bread

All: Gluten(Wheat), Sesame,  
Sulphite

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## **MUSHROOM RISOTTO**

With pecorino and  
fried sage

All: Milk, Sulphite

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## **VANILLA ICE CREAM**

With dolce de leche  
and nut crumble

All: Milk ,Eggs, Hazelnuts,  
Almonds

**PRIS: 475,-**



## WINE RECOMENDATIONS STARTERS

### WHITE WINE:

Modus Bibendi Bianco Oransjevin 795,-

Joyce Riesling 795,-

Launois Champagne 1250,-

### RED WINE:

Barbera d alba Tenutta Caretta 695,-

Eleganza Pinot Nero 945,-

Produttori Del Barbaresco 1250,-

## WINE RECOMENDATIONS MAIN COURSES

### WHITE WINE:

Riesling 3 winner 495,-

Joyce Chardonnay 1095,-

Domaine Michelot Mersault 1350,-

### RED WINE:

Barbera d alba Tenutta Caretta 695,-

Eleganza Pinot Nero 945,-

Produttori Del Barbaresco 1250,-

## **TERMS & CONDITIONS**

### **GROUPS OF 10-20 GUESTS**

**FINAL MENU CHOICE THE LATEST 2 WEEKDAYS BEFORE ARRIVAL.**

**CANCELATIONS CAN BE DONE THE LATEST 2 WEEKDAYS BEFORE ARRIVAL WITH NO CHARGE. REDUCTION IN NUMBER OF GUESTS CAN BE DONE 2**

**WEEKDAYS BEFORE ARRIVAL, MAXIMUM 40% OF ORIGINAL NUMBER. THE**

**WEEKDAY BEFORE ARRIVAL AT 12.00 IS THE DEADLINE FOR FINAL**

**NUMBER OF GUESTS. CANCELLATIONS OR REDUCTION IN NUMBER OF**

**GUESTS AFTER THIS WILL BE CHARGED WITH MENU PRICE.**

**CANCELLATIONS OR REDUCTIONS MUST BE DONE IN WRITING TO OUR E-**

**MAIL: [BOOKING@HOSALMA.NO](mailto:BOOKING@HOSALMA.NO)**

### **GROUPS OF 21 OR MORE AND CLOSED EVENTS**

**FINAL MENU CHOICE THE LATEST 1 WEEK BEFORE ARRIVAL.**

**CANCELATIONS CAN BE DONE THE LATEST 1 WEEK BEFORE ARRIVAL WITH**

**NO CHARGE. REDUCTION IN NUMBER OF GUESTS CAN BE DONE 1 WEEK**

**BEFORE ARRIVAL, MAXIMUM 50% OF ORIGINAL NUMBER. 2 WEEKDAYS**

**BEFORE ARRIVAL AT 12.00 IS THE DEADLINE FOR FINAL NUMBER OF**

**GUESTS. CANCELLATIONS OR REDUCTION IN NUMBER OF GUESTS AFTER**

**THIS WILL BE CHARGED WITH MENU PRICE. CANCELLATIONS OR**

**REDUCTIONS MUST BE DONE IN WRITING TO OUR E-MAIL:**

**[BOOKING@HOSALMA.NO](mailto:BOOKING@HOSALMA.NO) .**

**DO YOU WANT US TO SEND AN INVOICE? PLEASE SEND US ORGANIZATION**

**NUMBER, E-MAIL, INVOICE ADDRESS TO US. THIS MUST BE AGREED**

**BEFORE THE EVENT.**