



BARONIET ROSENDAL

Lunch Menu at our Garden Café

-for groups over 15 pers. – Nok 199/pers

The main dish needs to be chosen in advance and is a unique choice for the entire group. If no selection is made in time, the chef will choose the best option accordingly to products availabilities.

Main Dishes

- **Sundepølse Plate**

Local Smoked Specialty Sausage called Sundepølse, roasted, served with Baby New Potatoes, Wholegrain Mustard Creamy Sauce and Mixed Green Salad (7-10)

- **Salmon Plate**

Duo of Cold and Warm smoked Salmon, served with baked potato, Fresh herbs Yoghurt and Mixed Green Salad (7)

- **Chicken Plate**

Roasted Breast of Chicken, marinated with local Ramsløk (wild garlic herb) and honey, served with Baby New Potatoes and Mixed Green Salad

Dessert

- **Rhubarb Cake**

A Sweet and Sour homemade cake baked with Rhubarb from our garden, served with Chantilly Cream (1-3-7)

- A different selection of cakes will be offered for returning groups (seminar groups ..etc)

Hot Drinks and Water included

- Tap water is provided during the meal, the option to buy different drinks is possible at the counter.
- Coffee and Tea will be available on a help yourself basis as soon as the dessert will be served

Numbers in brackets indicates allergens according to Norwegian Food Safety Authority:

1. Gluten / 2. Shellfish / 3. Egg / 4. Fish / 5. Peanuts / 6. Soya / 7. Lactose / 8. Nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfur-Dioxide & Sulfites / 13. Lupine / 14. Molluscs

In case of allergies, we can provide the individual guest with an alternative option, choice made by the chef on the day