Aas Bistro

3-COURSE MENU

NOK 675 per person

STARTER — Choose one

SALMON SASHIMI

Delicate salmon sashimi served with fresh ponzu sauce and a hint of citrus.

#Sesame, fish, soy

FRIED SCAMPI

Crispy fried scampi served with an exciting tropical spicy fusion sauce.

#Wheat, shellfish, egg

CRUNCHY SPRING ROLL TRIANGLES

2 homemade chicken spring roll triangles served with sweet chili sauce & mango salad.

#Wheat, soy

MAIN COURSE — Choose one

ENTRECÔTE

200 g Norwegian beef entrecôte | French fries | Mixed salad | Cherry tomatoes | Pepper sauce

#Milk, mustard

COD WITH SANDEFJORD BUTTER SAUCE

Butter-seared cod fillet | seasonal root | vegetables | potatoes | silky Sandefjord butter sauce. *#Milk, Fish*

RED WINE GLAZED DUCK BREAST

Tender butter-seared duck breast | Silky potato purée | Root vegetables | Rich red wine sauce

#Milk

DESSERT — Choose one

CRÈME BRÛLÉE

Classic French crème brûlée | Crisp caramelized topping | Fresh berries. #Egg, milk

PAVLOVA WITH LEMON CURD & BERRIES. #Egg, milk

PASSION FRUIT MOUSSE

Light and airy passion fruit mousse with a fresh and tropical flavour

#Milk, wheat