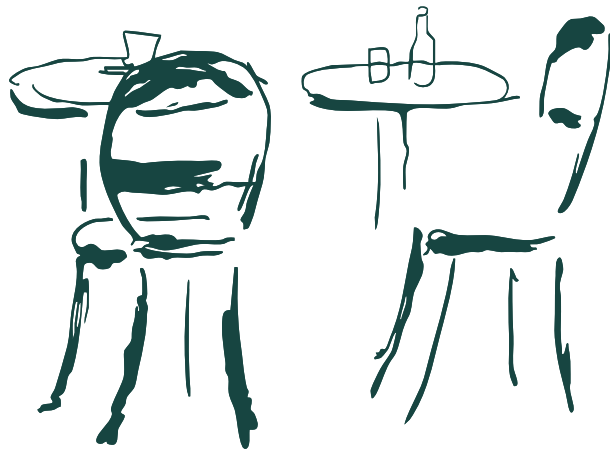


Monet

GROUP SET MENU

Dinner





Claude Monet was almost as devoted to food and gardening as he was to painting – not unlike our own Munch. In Giverny he grew his own vegetables, collected recipes from friends, restaurants and travels, and was known for having very firm ideas about how he wanted his meals prepared. Duck was a favourite – he would send the wings back to the kitchen to have them grilled with plenty of nutmeg, pepper and coarse salt. Cézanne gave him his recipe for a salt-cod bouillabaisse, and foie gras with Périgord truffles. What truly stands out, however, is his curious obsession with banana ice cream. We simply had to include it.

We have taken inspiration from these dishes and flavours, but let them meet the Norwegian winter: French foie gras and truffle with Norwegian plums preserved in ice cider; Cézanne's bouillabaisse made with Norwegian klippfisk; and roasted duck with cabbage and glazed turnips. Finally, Monet's rather peculiar dessert favourite, banana ice cream – here hidden beneath meringue and flambéed with rum as an Omelette Norvégienne.

MONET

Set Menu

Starter

Terrine of foie gras and Périgord truffle
with Norwegian plums preserved in ice cider

Main Course

Choose between

Bouillabaisse de morue

Salt cod, fermented pepper and tomato, saffron, potatoes and leek
Toasted sourdough and monkfish liver rouille
From Cézanne's kitchen, prepared with Norwegian klippfisk

or

Canard rôti

Pink-roasted duck breast with confit leg and wings, nutmeg, Madeira jus,
cabbage and glazed turnips

Dessert

Omelette Norvégienne – banana ice cream
Banana ice cream, meringue and rum flambé

NOK 925 per person – 3 courses

Monet

Group set menu

Lunch



Bouillabaisse de morue

Salted cod, fermented pepper and tomato, saffron, potatoes and leek

Toasted sourdough and monkfish-liver rouille

From Cézanne's kitchen, prepared with Norwegian klippfisk

Dessert

GÂTEAU VERT-VERT

Monet's rather green birthday cake. Pistachio, kirsch
and génoise.

2-course lunch menu NOK 615 per person