

# Vår 2017

## RENAA : EN TRAPP NED

### Circus Renaa

Dette er det ypperste vi kan by på i våre flotte selskapslokaler

#### Amuse bouche

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**Sjøkrepsterte** – grillet emulsjon – urter

**Kamskjell** – tørket sopp – garum

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**Hvit asparges** – erter – myse – rognkjekskaviar

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**Lettrøkt røye** – fermenterte grønnsaker – røkte blåskjell

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**Côte de bœuf** – løk – morkler

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#### Ost

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**Rabarbra og mandler**

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**Petit four / sjokolade**

	<b>Meny</b>	<b>Viner</b>
4-retter	798,-	750,-
6-retter	998,-	950,-
7-retter	1100,-	1050,-

### "En aften hos Renaa"

Champagne

Meny Circus Renaa

Renaas vinmeny

Mineralvann

Kaffe & søtsaker

Totalpris: 2500,-

## Skiferrommet

Marinert **økologisk laks**, rognkjeksrogn,  
rømme og malt

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**Porchetta som i Toscana\***  
grønnsaker bakt i Josper og salvie

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**Rabarbra**-buljong med bær og mascarpone

Pris kr 495,-

*\*Denne Retten krever en forhåndsbestilling, 2 dager før selskapet*

## Vinrommet

**Lettrøkt ishavsrøye**, blomkål og grønnsaksvinaigrette

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**Kalveculotte**  
asparges, løk og potetkrem

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**Peanøtt- og karamellkake**  
popcorn og melk

Pris kr 695,-

## Matbarens Omakase

**Kjøkkensjefene velger sine favoritter og serverer disse i tur og orden som sharing, her blir det masse godt å velge i, både kalde, varme og søte retter!**

Liten 595,- stor 798,-

**お任せ** betyr: Jeg overlater det til dere!

## Spring 2017

### Renaa : One Flight Down Private Dining

#### Circus Renaa

The very best we can serve you in our delightful party/group venues

#### **Amuse bouche**

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**Langoustine** – grilled emulsion – herbs

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**Scallop** – dried mushroom – garum

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**White asparagus** – peas – whey – lumpfish roe

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**Gently smoked arctic char** – fermented vegetables – smoked mussels

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**Côte de bœuf** – onion – morels

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#### **Cheese**

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**Rhubarb** and almonds

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**Petit four / chocolate**

	<b>Menu</b>	<b>Wines</b>
4 courses	798,-	750,-
6 courses	998,-	950,-
7 courses	1100,-	1050,-

#### «An evening at Renaa's»

Champagne

Menu Circus Renaa

Renaa's wine menu

Mineral water

Coffee & sweets

Total price: 2500,-

## Slate Room

Marinated **ecological salmon**, lumpfish roe,  
sour cream and malt

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**Porchetta» as in Tuscany\***  
vegetables baked in Jospier and sage

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**Rhubarb** bullion with berries and mascarpone

Price 495,-

*\*This menu must be ordered minimum 2 days in advance*

## Wine Cellar

Gently **smoked arctic char**, cauliflower and vegetable vinaigrette

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**Norwegian veal rump**  
asparagus, onion and potato

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**Peanut- and caramel cake**  
popcorn and milk

Price 695,-

## Matbaren's Omakase お任せ

The Chefs choose their own favorites  
and serve them one by one as sharing dishes, there will be  
lots of goodies to choose between – both cold and warm dishes  
and a sweet little something to round it all off!

Small 595,- large 798,-

**お任せ** means: I leave it up to you!