

Høst 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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**Varmrøkt ishavsrøye** – sitron – pickles – gressløk

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**Bakt blomkål** – myse – løyrom

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**Skogsopp** – flesk – krembakt egg

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**Lysing fra plancha** – råreker – kål – estragon

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**Reinsdyr fra Røros** – rosenkål – **høsttrøffel**

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Assortert norske **oster** – grillet **eple**

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**Solbær** – skogsyre – lakris

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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

Lettrøkt **ishavsryøye**, blomkål, **gressløk**

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**Tørrmodnet grisekarre** med skogsopp,  
grønnsaker bakt i Jospes med salvie

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**Blåbærkompott** med berliner og lime

Pris kr 595

## Vinrommet

**Torsk**, syltede løk, løyrom

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**Lam fra Jæren**, saltbakte neper, sort hvitløk

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**Peanøtt- og karamellmousse**

popcorn og toffee

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 kr 595, stor kr 798

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

Fall 2017

## **Rena** : Private Dining

### **Circus Rena**

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

#### **Amuse bouche**

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**Smoked char** – lemon – homemade **summer pickles** – chive oil

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**Cauliflower** – whey – **bleak roe**

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Assorted **mushrooms** – pancetta – creamy baked **egg**

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**Hake** – raw shrimps from **Sirevåg** – cabbage – tarragon

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**Reindeer** from Røros – Brussel sprouts – **truffle**

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Mature **cheese** selection – grilled **apple**

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**Black currant** – wood sorrel – liquorice

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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 Rena's»**

Champagne

Menu Circus Rena

Rena's wine menu

Mineral water

Coffee & sweets

Total price: 2500

## Slate Room

Smoked **char**, cauliflower, chive  
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**Dry aged pork** with mushrooms,  
vegetables baked in our grill oven, sage  
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**Blueberries**, doughnut and lime

Price 595,-

## Wine Cellar

**Cod**, pickled onion, bleak roe  
\*\*\*

**Lamb from Jæren**, salt baked turnip, black garlic  
\*\*\*

**Peanut- and caramel mousse**  
popcorn and toffee

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'll leave it up to you!