

Jul 2017

RENAA : EN TRAPP NED

Circus Renaa

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

Amuse bouche

Kamskjell-laks-reke tartar - sitron-rogn- rug

Hummer - myse- potet

Skogsopp-flesk-krembakt egg

Breiflabb fra plancha-råreker- kål- estragon

Reinsdyr fra Røros-rosenkål- tyttebær

Assorterte oster

Bakt Alaska

Petit four / sjokolade

	Meny	Viner
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

Bakt **lutefisk**- flesk og **sabayonne**

Grillet pinnekjøtt med rotgrønnsaker- kålrotkrem-
mandelpotet

Paris-Deauville karamell kake med bringebær og pisket krem

Pris kr 598--

Vinrommet

Pâté en croûte rustikk kylling- gris- trøffel og pistasj terrine

Andebryst fra Holte Gaard- saltbakte neper og sort hvitløk

Omelette norvegienne med multer

Price 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!

Chistmas 2017

Rena Private Dining

Circus Rena

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

Amuse bouche

Scallop- salmon and prawn tartar- lemon- bleak roe- rye

Lobster – whey - potato

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

Monkfish -raw shrimps from Sirevåg -cabbage - tarragon

Reindeer from Røros -Brussel sprout-lingonberries

Mature **Cheese** selection

Baked Alaska

Petit four / chocolate

	Menu	Wines
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

Lutefisk- salted pork- peas and sabayon

Smoked dried lamb with Swede-

Almond Potatoes

Paris-Deauville caramel cream with raspberry and whipped cream

Price 598--

Wine Cellar

Pâté en croûte rustic chicken- pork- truffle and pistachio terrine

Duckbreast from Holte Gaard - salt baked turnip-black garlic

Baked Alaska with cloudberrries

Price 695--

Matbaren's Christmas Omakase お任せ

The Chefs choose their own seasonal 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!