

# HOVEDRETTER

## MAINS

**Østers**  
Med sjalott mignonette og sitron.  
Oysters  
With shallot mignonette and lemon.  
3 stk / 3 pcs 155,-  
6 stk / 6 pcs 310,-

**Grillet entrecôte, - broccolini, French fries & Bèarnaise** 375,-  
Grilled entrecôte with broccolini, French Fries & Bearnaise  
E/M/Su

**Angusburger - løkkompott, cheddar, salat, tomat og urteaoli & brioche** 315,-  
Angus burger - onion compote, cheddar, lettuce, tomato, herb aioli & brioche  
Vegetarian option: Halloumi burger  
G/M/E/S

**Cæsarsalat - robotagrillet kylling, bacon, romanosalat, parmesan & cæsardressing** 275,-  
Cæsar salad - robata grilled chicken, bacon, croutons, parmesan, & Cæsar dressing  
M/E/G

**Moules Frites à la Crème** 305,-  
Blåskjell dampet i hvitvin, fløte og ristet hvitløk.  
Serveres med Pommes Frites & aioli.  
Mouled Frites à la Crème  
Steamed mussels in white wine, cream, roasted garlic oil.  
Served with fries & aioli.  
G/E/M/Mo

## SØTT

### SWEETS

**Is (M/E) & sorbet (SU) - kuler**  
Ice cream & sorbet scoops  
1 kule / single scoops. 55,-  
2 kuler / two scoops. 90,-

**Sjokoladenemesis med bringebærsorbet** 195,-  
Chocolate nemesis with raspberry sherbet  
N

# 17.MAIMENY HOTEL RIVIERA



## DAGENS 3-RETTERS

Lettrøkt og bakt laks med sitruhollandaise & urtesalat

Helstekt kalv med hvit asparges, ramsløk og morkelsjy

Jordbærterte med mynte og markjordbærsorbet

### Today's 3-course

Lightly smoked and baked salmon with citrus hollandaise & herb salad

Roasted veal with white asparagus, ramsons and morel sauce

Strawberry tart with mint and wild strawberry sorbet

945,-

## Brunsj fat - Brunch Plate

495,-

Serveres mellom 12-16  
Served between 12-16

# WINE

## MUSSERENDE/ SPARKLING WINE

	Glass	Flaske
<b>Pere Ventura Organic Reserva Brut</b> <i>Spania, Cava</i>	155,-	895,-
<b>Nicolas Feuillatte Reserve Exclusive</b> <i>Frankrike, Champagne</i>	235,-	925,-
<b>Nicolas Feuillatte Reserve Exclusive</b> <i>Frankrike, Champagne</i>	235,-	1145,-

## HVIT VIN / WHITE WINE

<b>Weingut Herbert Messner Riesling trocken</b> <i>Tyskland, Pfalz</i>	165,-	785,-
<b>Domaine Louis Moreau Chablis Chardonnay</b> <i>Frankrike, Burgund</i>	175,-	925,-
<b>Frank Millet Sancerre Sauvignon Blanc</b> <i>France, Loire</i>	190,-	995,-
<b>Sandhi Chardonnay</b> <i>USA, Central Coast</i>	225,-	1145,-

## RØDVIN/ RED WINE

<b>Giacomo Borgogno &amp; Figli Langhe Rosso Pinin</b> <i>Italia, Piemonte</i>	180,-	895,-
<b>Caves des Hautes - Côtes Buiton-Beaunoy Burgogne Pinot Noir</b> <i>Frankrike, Burgund</i>	185,-	1595,-
<b>Château Brun Saint-Emilion Grand Cru</b> <i>Frankrike, Bordeaux</i>	265,-	1345,-

## ØL

### BEER

	0,40	0,25
<b>San Miguel</b>	135,-	82,-
<b>Big Wave</b>		82,-

## ALLGERGENER/ALLERGENS

G = Gluten  
C = Celery  
MU = Mustard

M = Milk  
S = Soya  
SH = Shellfish

F = Fish  
P = Peanut  
N = Nuts

SS = Sesamy  
L = Lupin  
MO = Mollusc

E = Egg  
SU = Sulfite