

# Barock

3 course menu:

**Kr. 358, -**

3 course dinner with coffee and liqueur or aperitif

**Kr. 408, -**

*Minimum 10 persons per menu.*

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## Starters:

### **1. Carpaccio of marinated beef**

Served with freshly grated parmesan, basil pesto and marinated winter salads.

### **2. Slices of smoked salmon**

Served on a plank with slices of avocado, lemon and toast.

### **3. Shrimp cocktail**

Served with crisp salads, lemon, asparagus and red dressing.

## Main courses:

### **1. Grilled steak of beef fillet**

Served with sauce bearnaise, seasonal vegetables and parsley potatoes.

### **2. Tournedos of veal**

Served on a sauté of seasonal vegetables with fresh parsley potatoes and pepper sauce.

### **3. Grilled Norwegian fjord salmon**

Served on a sauté of seasonal vegetables with pasta and tomato sauce.

## Desserts:

### **1. Profiteroles**

Served with vanilla ice cream and warm chocolate sauce.

### **2. Sun-ripe strawberries**

Served with vanilla ice cream or cream.

### **3. Classic crème brûlée**

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#### **Conditions for cancellations**

*Cancellation until 7 days before holding the party.*

*Group menus can be cancelled in writing.*

*Cancellation less than 7 days, but more than 24 hours before holding the party.*

*Up to 10% of the place settings can be cancelled in writing. If more than 10% of the place settings are cancelled, 50% of the price of the place settings are to be paid to Restaurant Skipperkroen.*

*Cancellation less than 24 hours before holding the party.*

*The full price of the cancelled place settings are to be paid to Restaurant Skipperkroen.*

*Cancellation of place settings is only valid with our confirmation in writing*